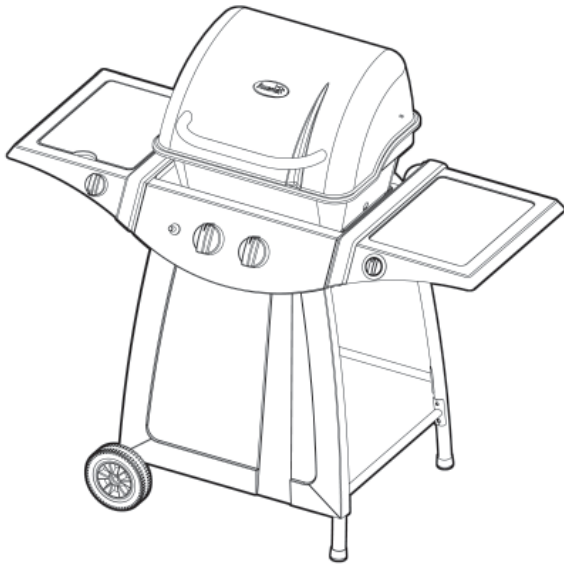
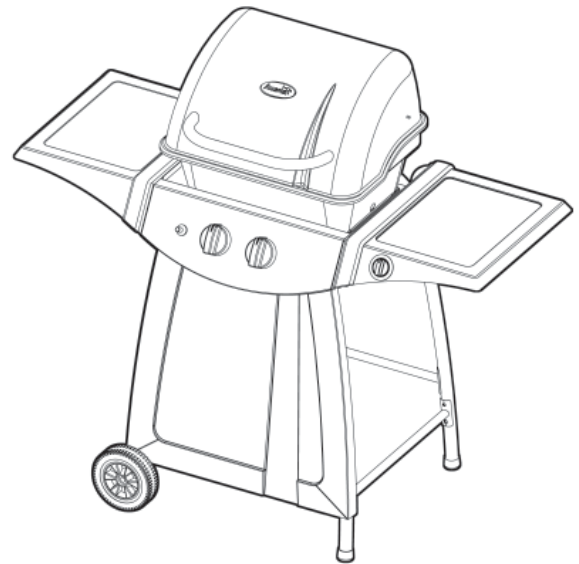


grilling perfection **Aussie** *inspired design*
Vantage

LP Gas Grill Assembly and Use Manual



6122S8X641



6112S8X641

For Outdoor Household Use Only. Not for Commercial Use.

**Need Help? Need to Register Your Grill? Looking for Aussie Parts & Accessories?
Visit us online at www.AussieGrills.com Or call Aussie Customer Service at 1-800-251-7558**

⚠ WARNING

- Failure to follow these instructions could result in fire or explosion which could cause death, serious personal injury, or property damage.
- Read and follow instructions carefully before assembly or use.
- Do not use this product for any other purpose than which it is intended.
- These instructions must be kept with the user. **SAVE THESE INSTRUCTIONS.**

⚠ WARNING

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



NOTICE

Meco Corporation strives to be a quality supplier of consumer products. If we omitted any parts needed for assembly, or you need troubleshooting information, please contact us using our toll free number or visit our website.

It is important to register your grill and retain your receipt.

1-800-251-7558
8 am - 5 pm E.S.T. Monday - Friday
1-423-639-1171 (Telephone)
1-423-639-2570 (Fax)

Consumer Service Department
MECO CORPORATION
1500 Industrial Road
Greenville, TN 37745 USA

www.aussiegrills.com

! DANGER**CARBON MONOXIDE HAZARD**

This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car, or home.

! WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Never use alcohol, prescription or non-prescription drugs while assembling or safely operating this appliance.
- Do not connect LP Gas Cylinder until assembly is complete.

! CAUTION

To reduce the risk of a laceration hazard, wear protective gloves when handling parts that have sharp edges.

Tools Required for Assembly:

Phillips Screwdriver



Pliers OR Wrench

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Preparation for Assembly

Remove Grill and all the packaging from carton and place on floor. Make sure there are no loose parts.

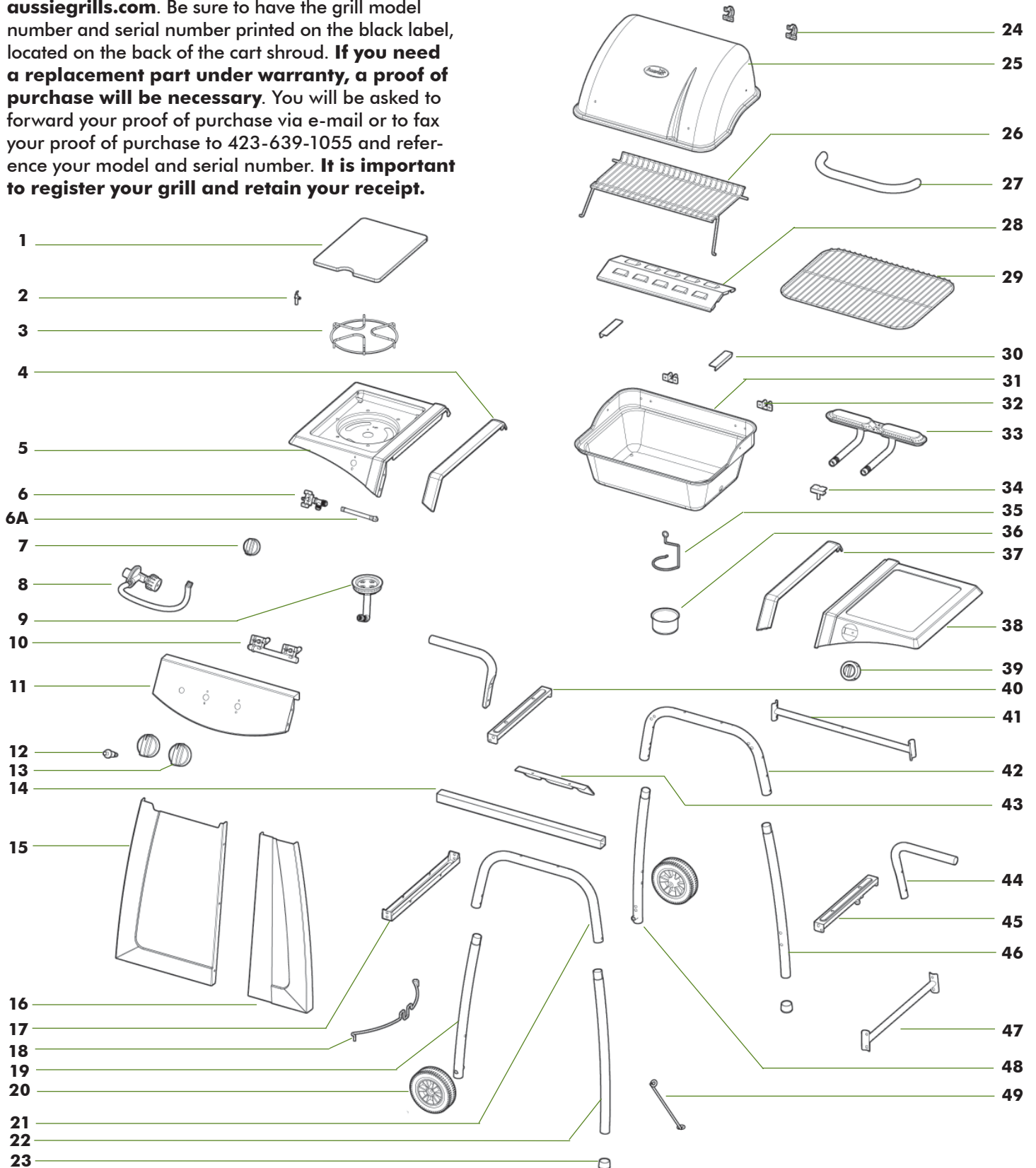
NOTE: Before using your grill, read the instructions and your manual.

For easier set-up and assembly, follow instructions of each step in the order they are written as you look at the diagrams. If accessories mentioned in certain assembly steps do not come with your model, skip that step and proceed to the next step that applies to your model.

If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to **www.aussiegrills.com**. Be sure to have the grill model number and serial number printed on the black label, located on the back of the cart shroud. If you need replacement parts, look in the Parts List Section to find the exact parts you need. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**

Parts Illustration - Model 6122S8X641

If you need replacement parts, refer to the Parts Illustrations to find the exact parts you need. If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to **www.aussiegrills.com**. Be sure to have the grill model number and serial number printed on the black label, located on the back of the cart shroud. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**



Parts List- Model 6122S8X641

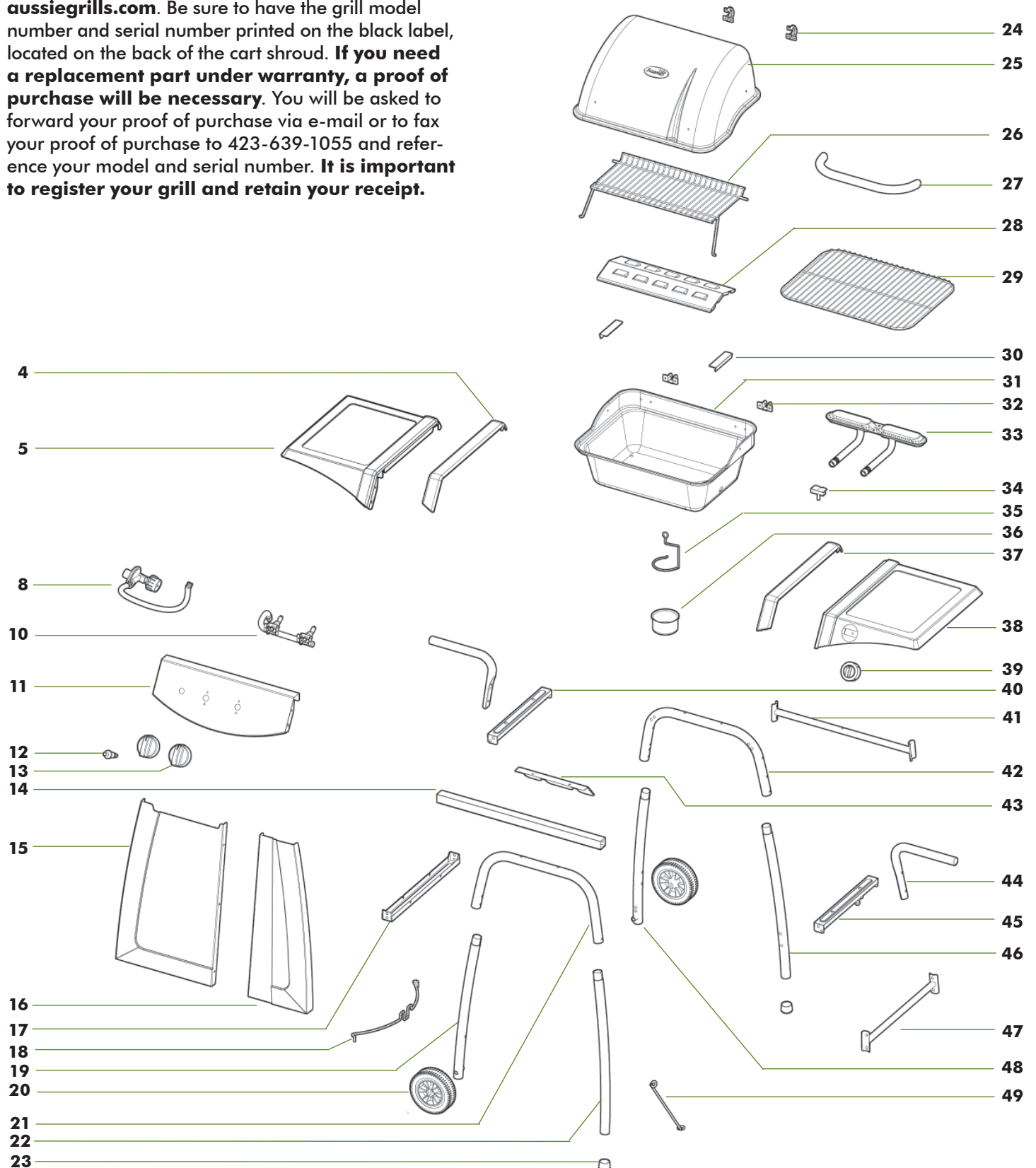
Key	Description	Quantity
1	Side Burner Cover	1
2	Side Burner Electrode	1
3	Side Burner Cooking Grid	1
4	Left Side Table Accent	1
5	Left Side Table	1
6	Side Burner Valve	1
6A	Valve to Manifold Hose	1
7	Side Burner Control Knob	1
8	Regulator Assembly	1
9	Side Burner	1
10	Manifold Assembly	1
11	Control Panel	1
12	Piezo Igniter Button	1
13	Main Burner Control Knob	2
14	Front Side Table Support	1
15	Left Shroud Half	1
16	Right Shroud Half	1
17	Cylinder Support	1
18	Cylinder Retainer Wire	1
19	Left Front Leg	1
20	Wheel	2
21	Front U-Leg	1
22	Right Front Leg	1
23	Foot Cap	2
24	Hood Hinge Half	2
25	Hood	1
26	Warming Rack	1
27	Hood Handle	1
28	Flavor Activator	1
29	Main Cooking Grid	1
30	Flavor Activator Support	2
31	Bowl	1
32	Bowl Hinge Half	2
33	Main Burner	1
34	Main Electrode Assembly	1
35	Drip Cup Holder Wire	1
36	Drip Cup	1
37	Right Side Table Accent	1
38	Right Side Table	1
39	Timer	1
40	Left Bowl Support	1
41	Rear Crossbrace	1
42	Rear U-Leg	1
43	Heat Shield	1
44	Rear Side Table Support	2
45	Right Bowl Support	1
46	Right Rear Leg	1
47	Right Side Crossbrace	1
48	Left Rear Leg	1
49	Cylinder Blocking Wire	1

Hardware Pack (Part# 03.6911.13)

Description	Quantity
1/4-20 x .39" Bolt	44
1/4-20 x .59" Bolt	4
1/4-20 x .79" Bolt	4
1/4-20 x 1.50" Bolt	6
1/4-20 Hex Nut	15
5/32-30 x .47" Bolt	2
5/32-30 x .39" Bolt	2
M4 x .31" Bolt	6
#5 x .31" Tapping Screw	3
5/32-30 Hex Nut	1
Fiber Washer	6
Thermal Baffle Washer	2
Hood Hinge Axle	2
Axle Pin	4
Wheel Axles	2

Parts Illustration - Model 6112S8X641

If you need replacement parts, refer to the Parts Illustrations to find the exact parts you need. If you have any questions or need help, contact **Customer Service at 1-800-251-7558** or go to www.aussiegrills.com. Be sure to have the grill model number and serial number printed on the black label, located on the back of the cart shroud. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**



Parts List- Model 6112S8X641

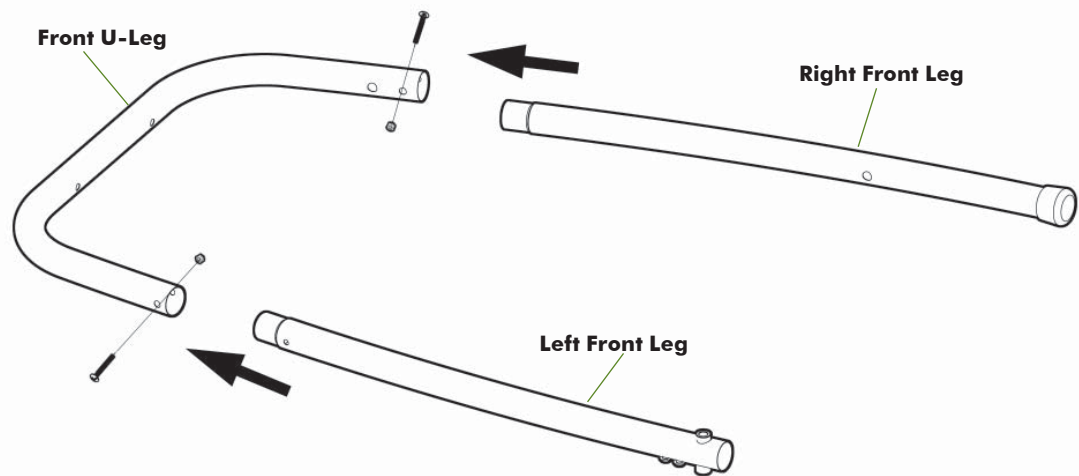
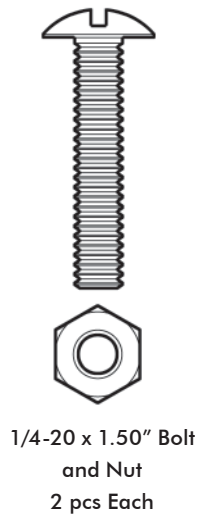
Key	Description	Quantity
4	Left Side Table Accent	1
5	Left Side Table	1
8	Regulator Assembly	1
10	Manifold Assembly	1
11	Control Panel	1
12	Piezo Igniter Button	1
13	Main Burner Control Knob	2
14	Front Side Table Support	1
15	Left Shroud Half	1
16	Right Shroud Half	1
17	Cylinder Support	1
18	Cylinder Retainer Wire	1
19	Left Front Leg	1
20	Wheel	2
21	Front U-Leg	1
22	Right Front Leg	1
23	Foot Cap	2
24	Hood Hinge Half	2
25	Hood	1
26	Warming Rack	1
27	Hood Handle	1
28	Flavor Activator	1
29	Main Cooking Grid	1
30	Flavor Activator Support	2
31	Bowl	1
32	Bowl Hinge Half	2
33	Main Burner	1
34	Main Electrode Assembly	1
35	Drip Cup Holder Wire	1
36	Drip Cup	1
37	Right Side Table Accent	1
38	Right Side Table	1
39	Timer	1
40	Left Bowl Support	1
41	Rear Crossbrace	1
42	Rear U-Leg	1
43	Heat Shield	1
44	Rear Side Table Support	2
45	Right Bowl Support	1
46	Right Rear Leg	1
47	Right Side Crossbrace	1
48	Left Rear Leg	1
49	Cylinder Blocking Wire	1

Hardware Pack (Part# 03.6911.13)	
Description	Quantity
1/4-20 x .39" Bolt	44
1/4-20 x .59" Bolt	4
1/4-20 x .79" Bolt	4
1/4-20 x 1.50" Bolt	6
1/4-20 Hex Nut	15
5/32-30 x .47" Bolt	2
5/32-30 x .39" Bolt	2
M4 x .31" Bolt	6
#5 x .31" Tapping Screw	3
5/32-30 Hex Nut	1
Fiber Washer	6
Thermal Baffle Washer	2
Hood Hinge Axle	2
Axle Pin	4
Wheel Axles	2

Assembly Instructions

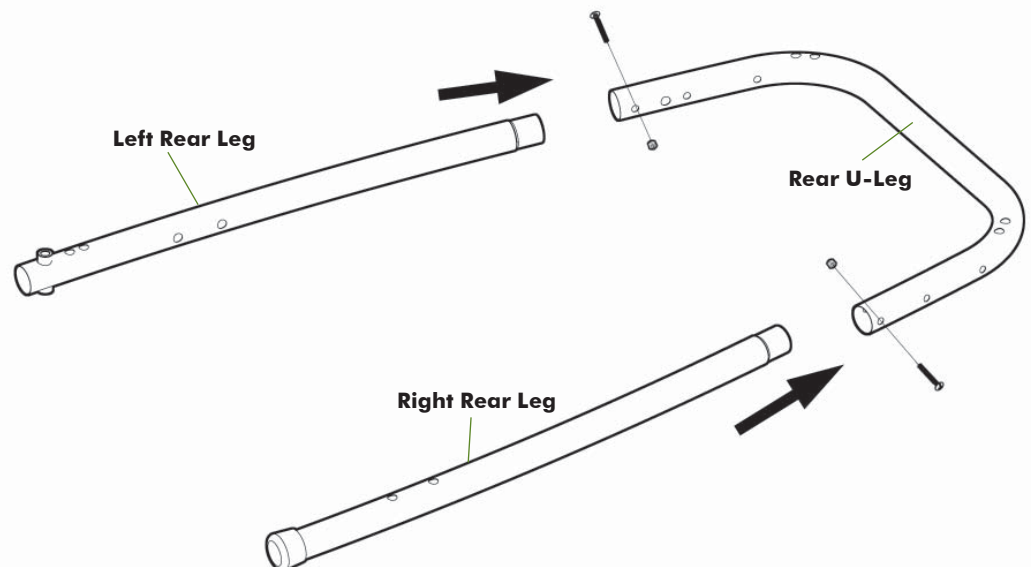
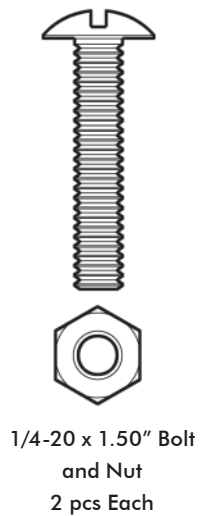
Step 1 Front Leg Frame Assembly

Identify parts and lay on floor as shown. Parts are named for their assembled position on the grill. Note in illustrations, holes with threaded inserts are oriented facing up, as well as to the center. Insert Right and Left Front Legs into the ends of the Front U-Leg. Fasten in place with 2) 1/4-20 x 1.50" bolts and 1/4-20 nuts. Do NOT tighten completely at this stage.



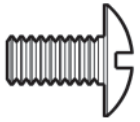
Step 2 Rear Leg Frame Assembly

Identify parts and lay on floor as shown. Parts are named for their assembled position on the grill. Note in illustrations, holes with threaded inserts are oriented facing up, as well as to the center. Insert Right and Left Rear Legs into the ends of the Rear U-Leg. Fasten in place with 2) 1/4-20 x 1.50" bolts and 1/4-20 nuts. Do NOT tighten completely at this stage.

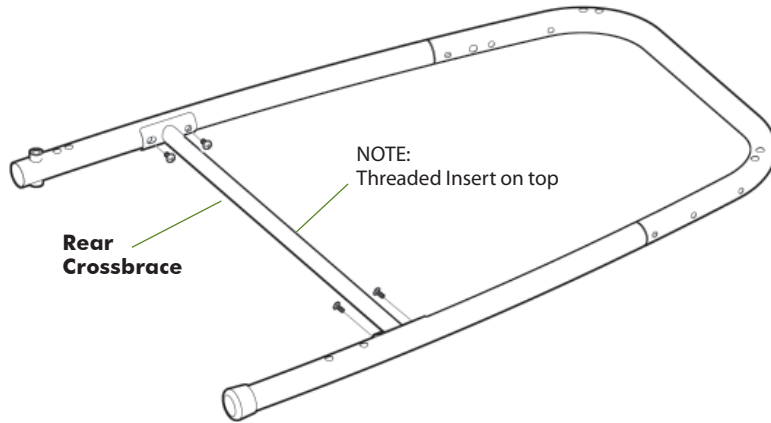


Step 3 Rear Crossbrace Assembly

Attach Rear Crossbrace inside Rear Leg Frame with 4) 1/4-20 x .39" Bolts. Note: The flanges on the ends of the crossbrace tube are angled inward toward the top to match the angle of the legs.

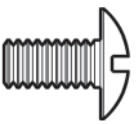


1/4-20 x .39" Bolt
4 pcs

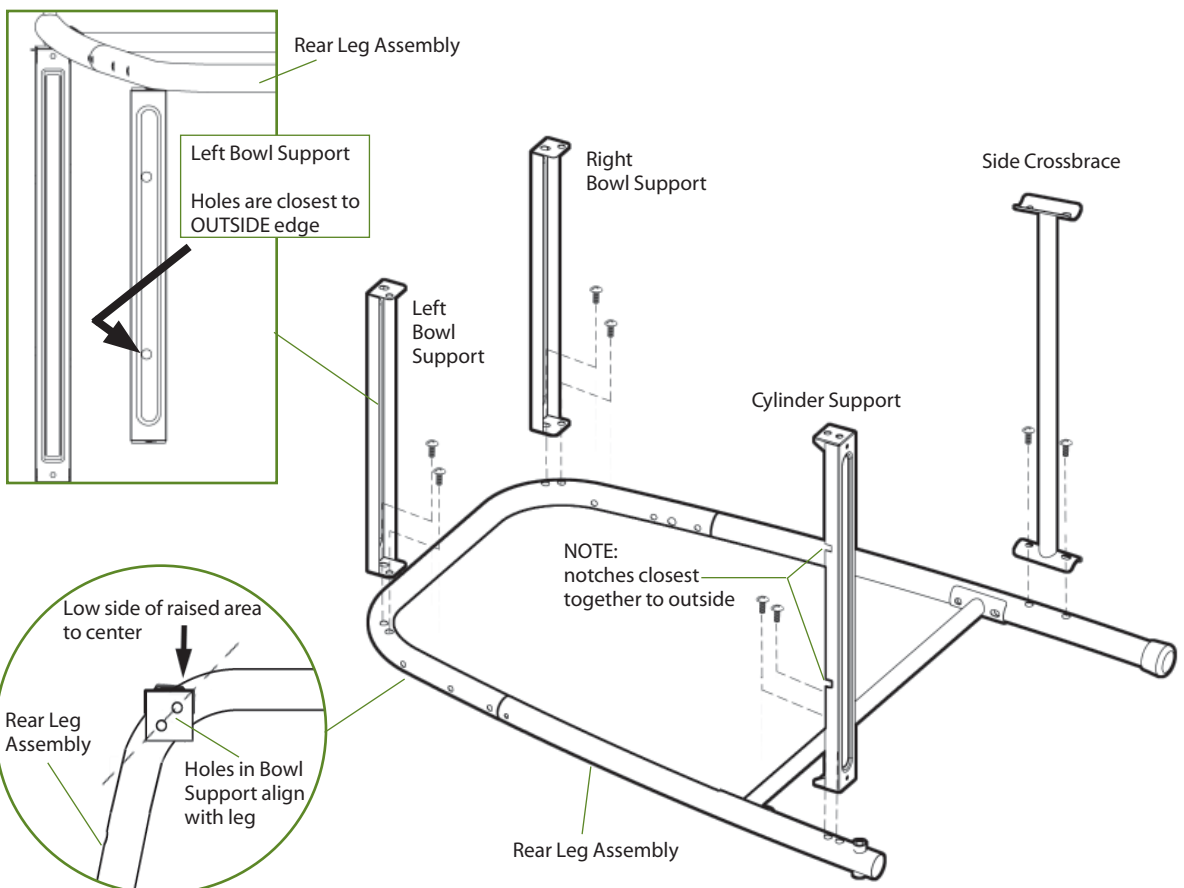


Step 4 Bowl Supports, Cylinder Support and Side Crossbrace Assembly

Attach the Left and Right Bowl Supports, Cylinder Support and Crossbrace to rear leg assembly with 8) 1/4-20 x .39" Bolts. Note: Each part must be oriented as shown for proper assembly. Bolts should be snug but do NOT tighten completely at this stage. Note: The flanges on the ends of the crossbrace tube are angled inward toward the top to match the angle of the legs.

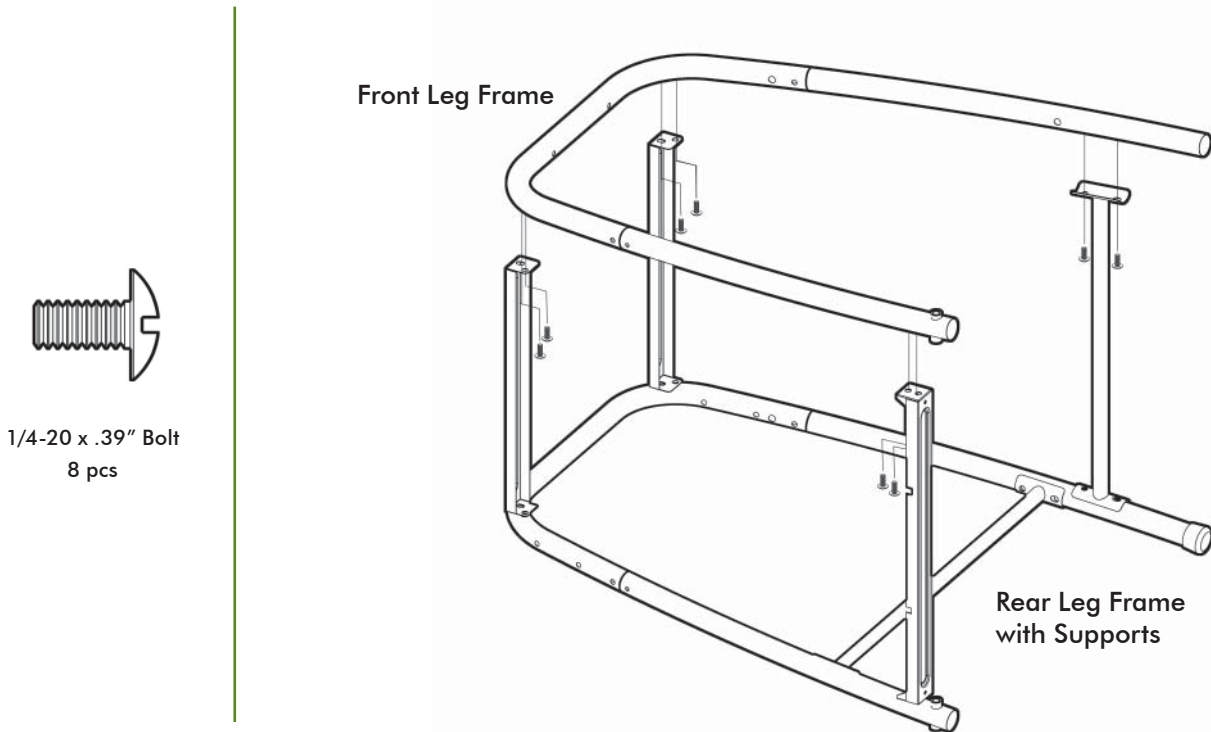


1/4-20 x .39" Bolt
8 pcs



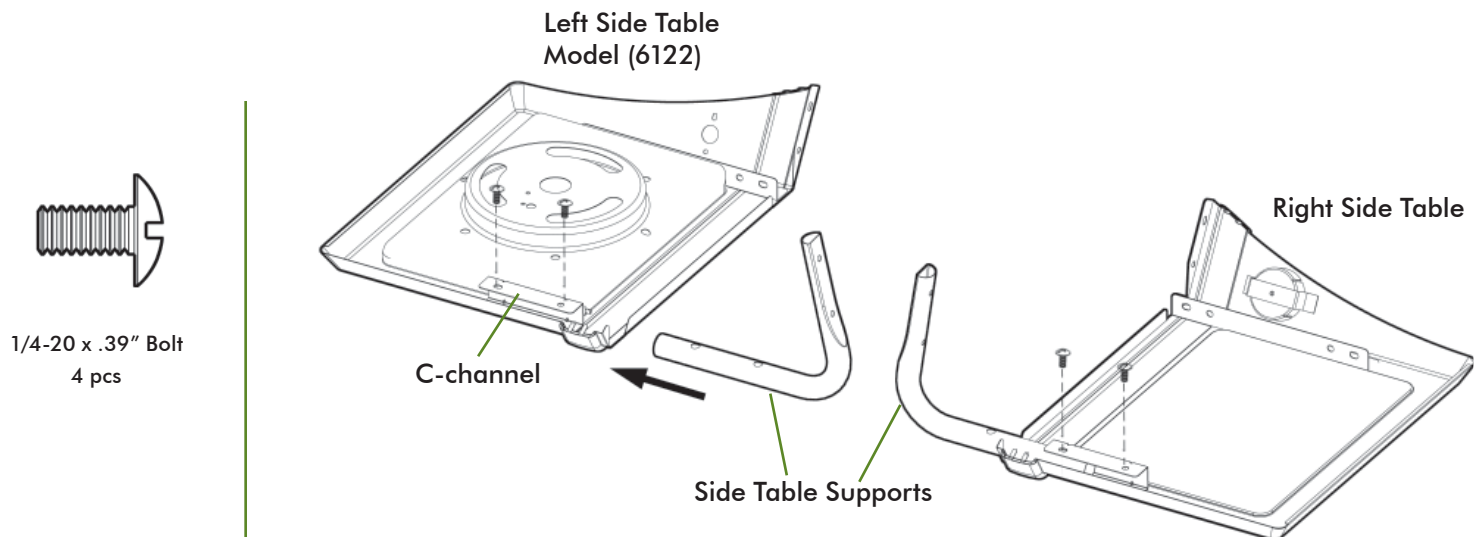
Step 5 Cart Frame Assembly

With Rear Leg Frame with Supports and Crossbrace laying on floor, place Front Leg Frame on top and align holes. Attach Front Leg Frame to Supports with 8) 1/4-20 x .39" Bolts. Tighten all securely.



Step 6 Side Table Support Assembly

Lay Left and Right Side Tables upside down on floor. Insert round leg of Side Table Support into C-channel on Side Table and align holes. Fasten in place with 2) 1/4-20 x .39" Bolts for each Support. (4 total for both Supports)
Note: Model 6122 Left Side Table is illustrated. Model 6112 Left Side Table has no side burner.

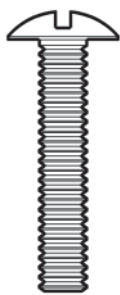


! CAUTION

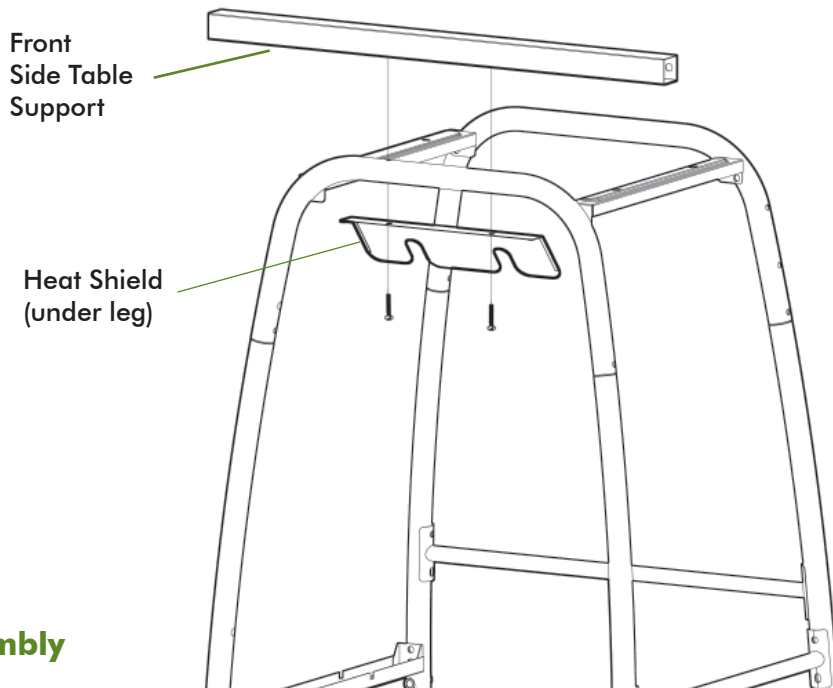
To reduce the risk of a laceration hazard, wear protective gloves when handling parts that have sharp edges.

Step 7 Heat Shield Assembly

Attach the Heat Shield and the Front Side Table Support to the top of the Front U-Leg with 2) 1/4-20 x 1.5" Bolts. Insert the bolts through the Heat Shield then the U-Leg then into the threaded inserts in the Front Side Table Support.



1/4-20 x 1.50" Bolt
2 pcs



Step 8 Manifold and Piezo Igniter Assembly

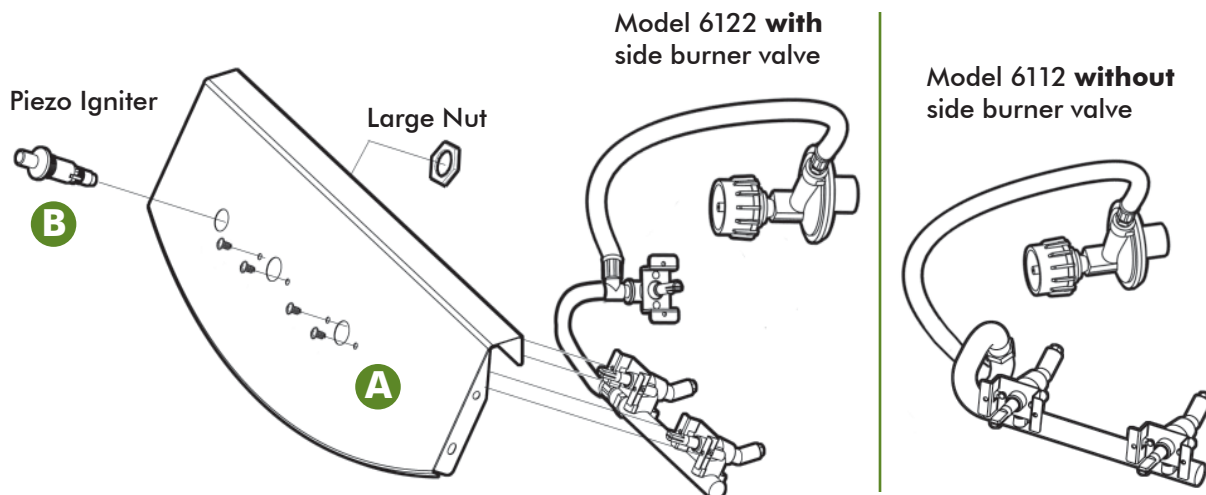
NOTE: Regulator hose is shipped attached to the Manifold.

A. Insert valve stems out through front of the Control Panel so that the holes in the valve brackets align with the holes in the Control Panel. Fasten in place with 4) M4 x .31" Bolts through the Control Panel into the valve brackets. The Regulator hose will be on the LEFT side.

B. Install the Piezo Igniter by first, removing the large nut shipped threaded in place on the igniter, then inserting the igniter through the large hole on the left side of the Control Panel and fastening in place with the large nut previously removed.

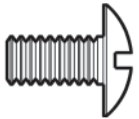


M4 x .31" Bolt
4 pcs

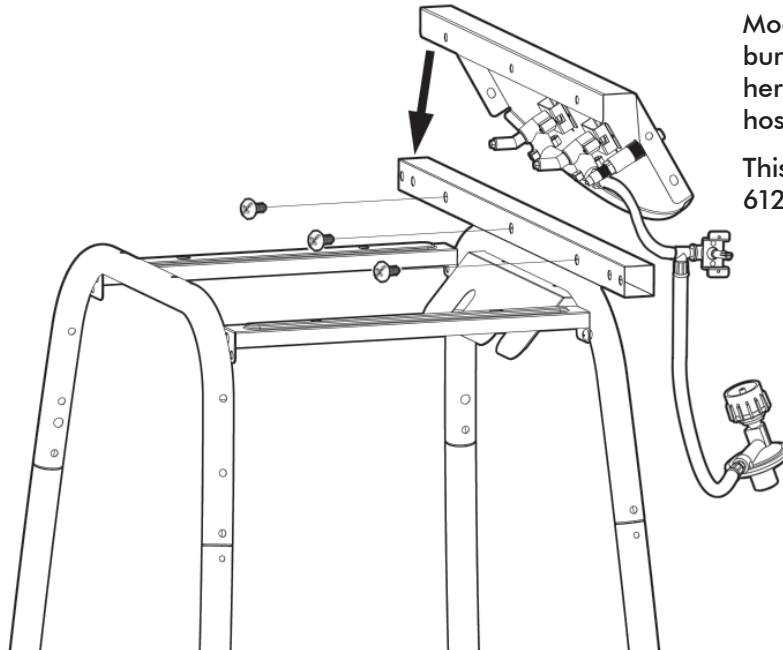


Step 9 Control Panel to Cart Frame Assembly

Place the Control Panel assembly over the Front Side Table Support tube, that is attached to the front of the Cart Frame, as shown with 3) 1/4-20 x .39" Bolts.



1/4-20 x .39" Bolt
3 pcs

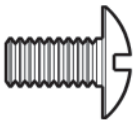


Model 6122 **with** side burner valve is shown here. Be sure to route hoses in FRONT of legs.

This configuration is for 6122 ONLY .

Step 10 Shroud Assembly

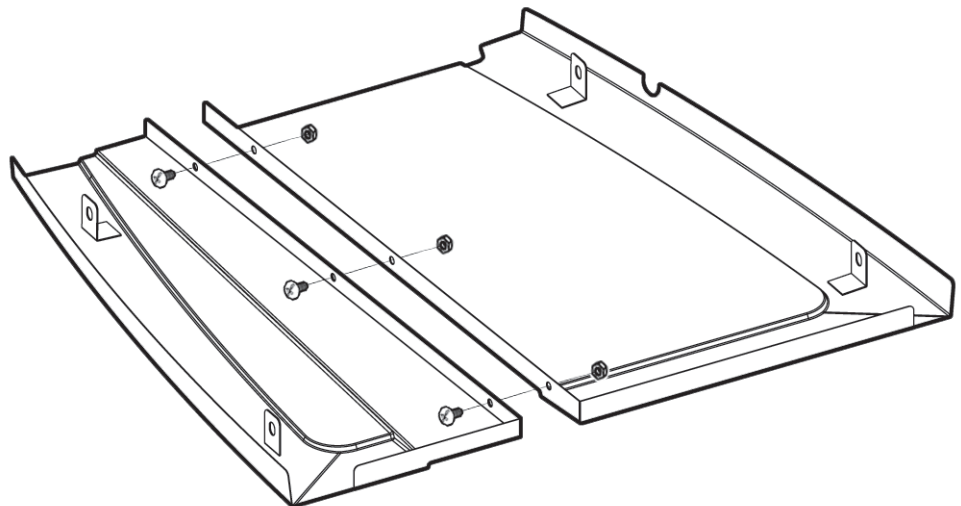
Place the Left and Right Shroud Halves face down on the floor. Join together with 3) 1/4-20 x .39" Bolts and Nuts.



1/4-20 x .39" Bolt
3 pcs

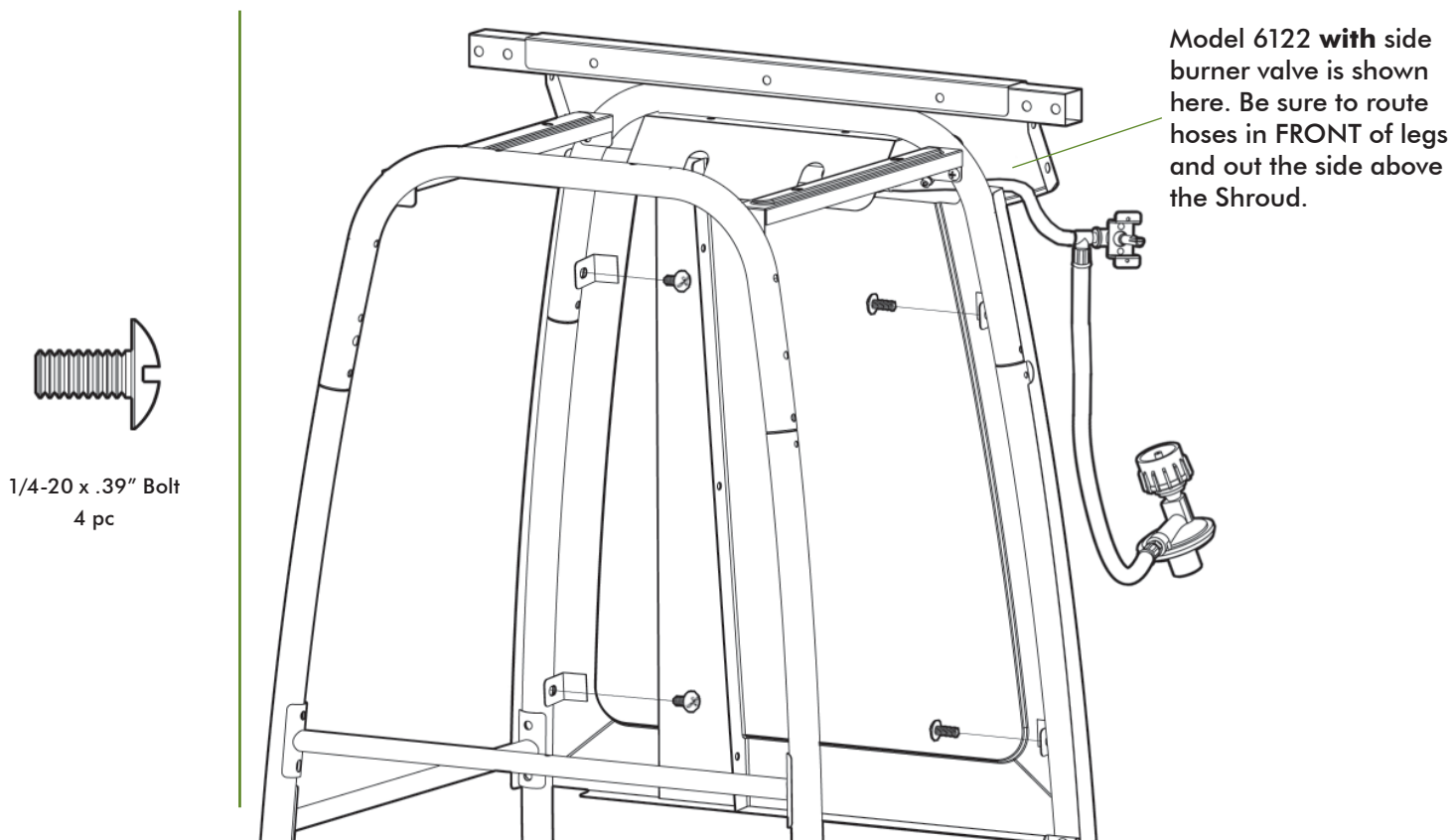


1/4-20 Nut
3 pcs



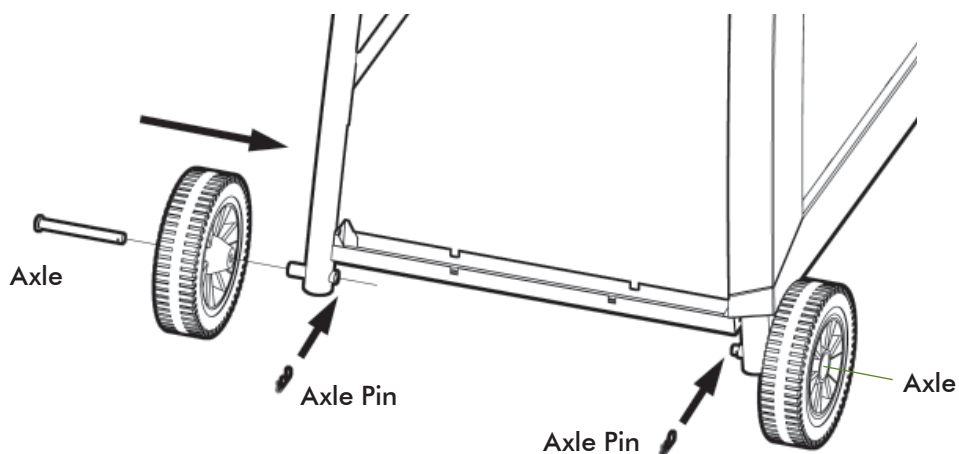
Step 11 Shroud to Cart Assembly

Place the shroud on the cart frame with the shroud brackets to the inside of the cart legs. Fasten the shroud in place with 4) 1/4-20 x .39" Bolts through the shroud brackets into the threaded inserts on the inside of the front cart legs.



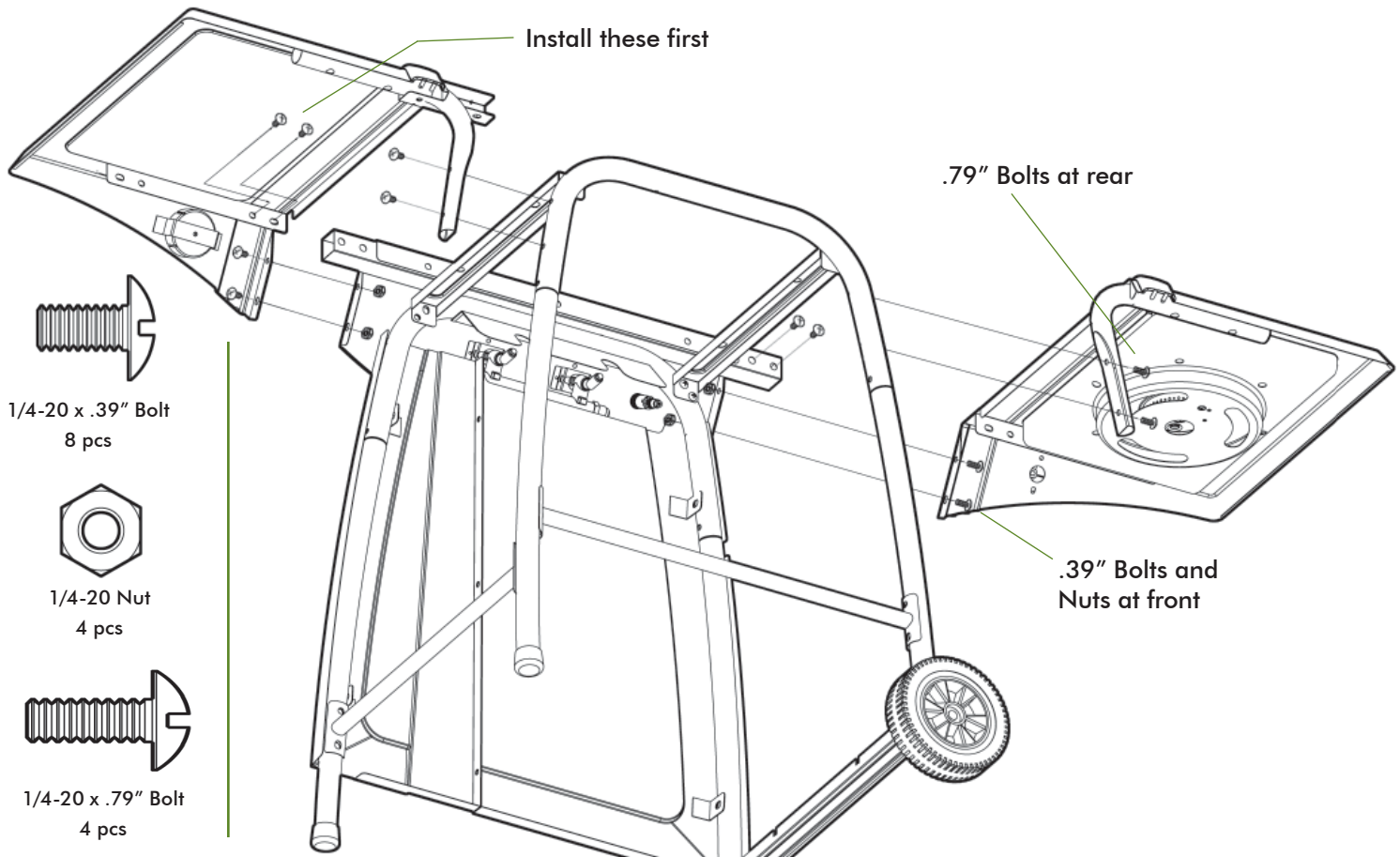
Step 12 Wheel Assembly

Insert the Axle through the Wheel then through the sleeve in the bottom of the leg tube. Fasten in place by inserting an Axle Pin through the small hole near the end of the axle.



Step 13 Side Tables to Cart Assembly

Attach the Left and Right Side Tables to the cart with 2) 1/4-20 x .39" Bolts and 1/4-20 Nuts each, first to the Front Side Table Support then second to the control panel end flange with 2) 1/4-20 x .39" Bolts. Last, install the 2) 1/4-20 x .79" Bolts at the rear supports. Attach one side table at a time. Install the front .39" bolts and nuts but do not tighten completely. Install the .79" bolts through the rear supports into the rear U-leg. Tighten all Side Table fasteners securely.

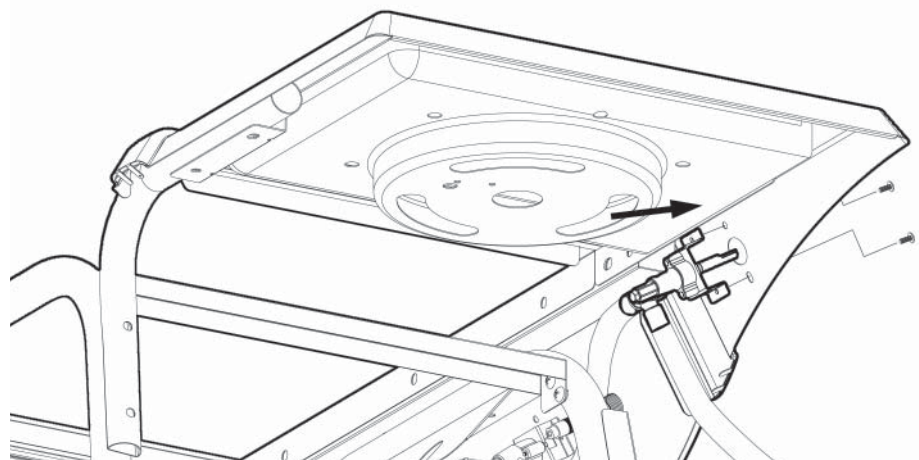


Step 13A (Model 6122 ONLY) Side Burner Valve Assembly

Attach the Side Burner Valve to the inside of the left side table face. Insert the valve stem out through the large hole in the side table face and align the small holes. Insert 2) M4 x .31" bolts through the front of the side table face into the threaded holes in the valve bracket and tighten.

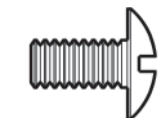


M4 x .31" Bolt
2 pcs



Step 14 Bowl to Cart Assembly

Attach the Bowl to the cart with 4) 1/4-20 x .59" Bolts, 4) Fiber Washers and 4) 1/4-20 Nuts. Fiber washer will be under bolt head, inside Bowl. Nut will be underneath Bowl Support.



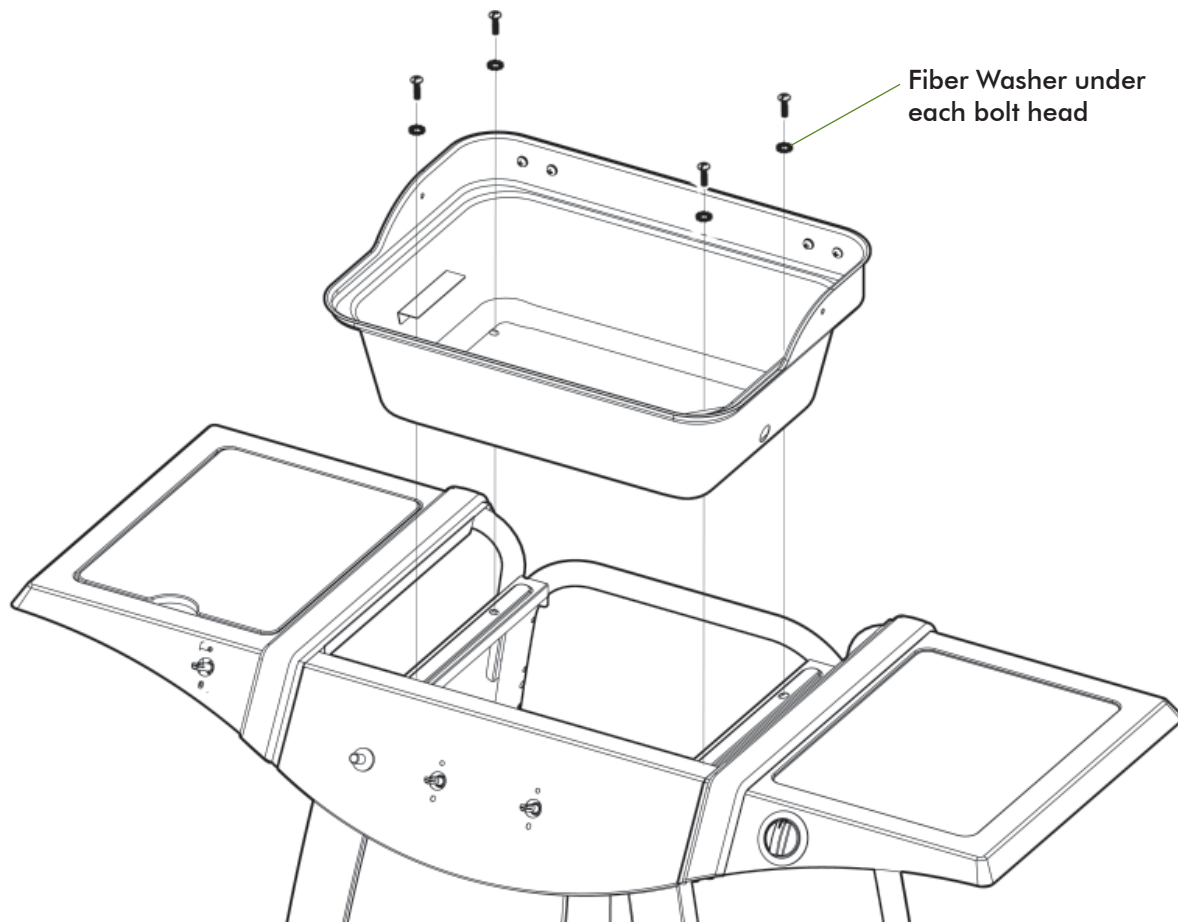
1/4-20 x .59" Bolt
4 pcs



Fiber Washer
4 pc

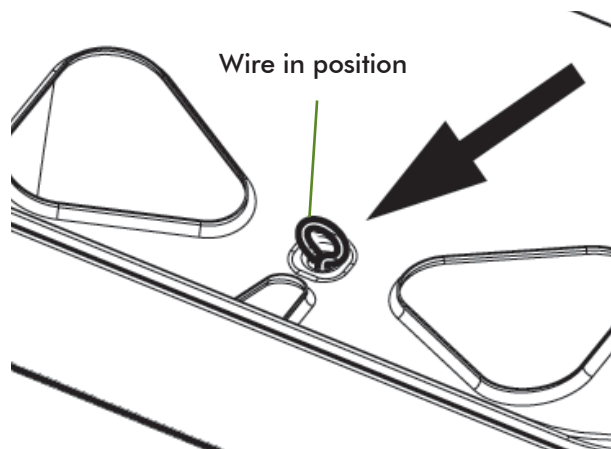
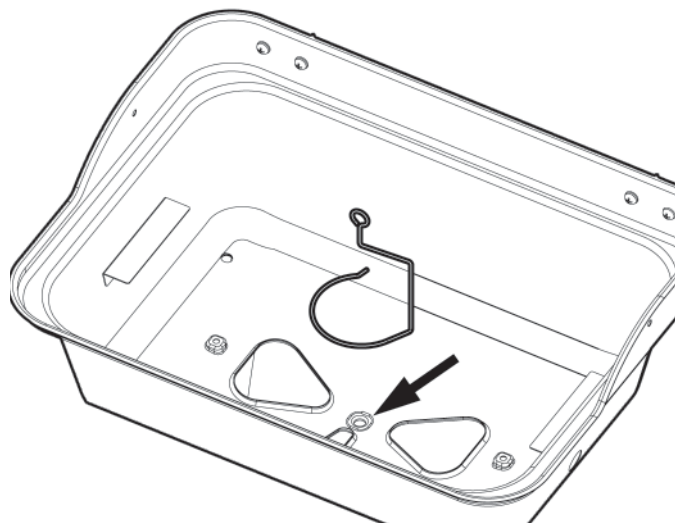


1/4-20 Nut
4 pc



Step 15 Drip Cup Wire Assembly

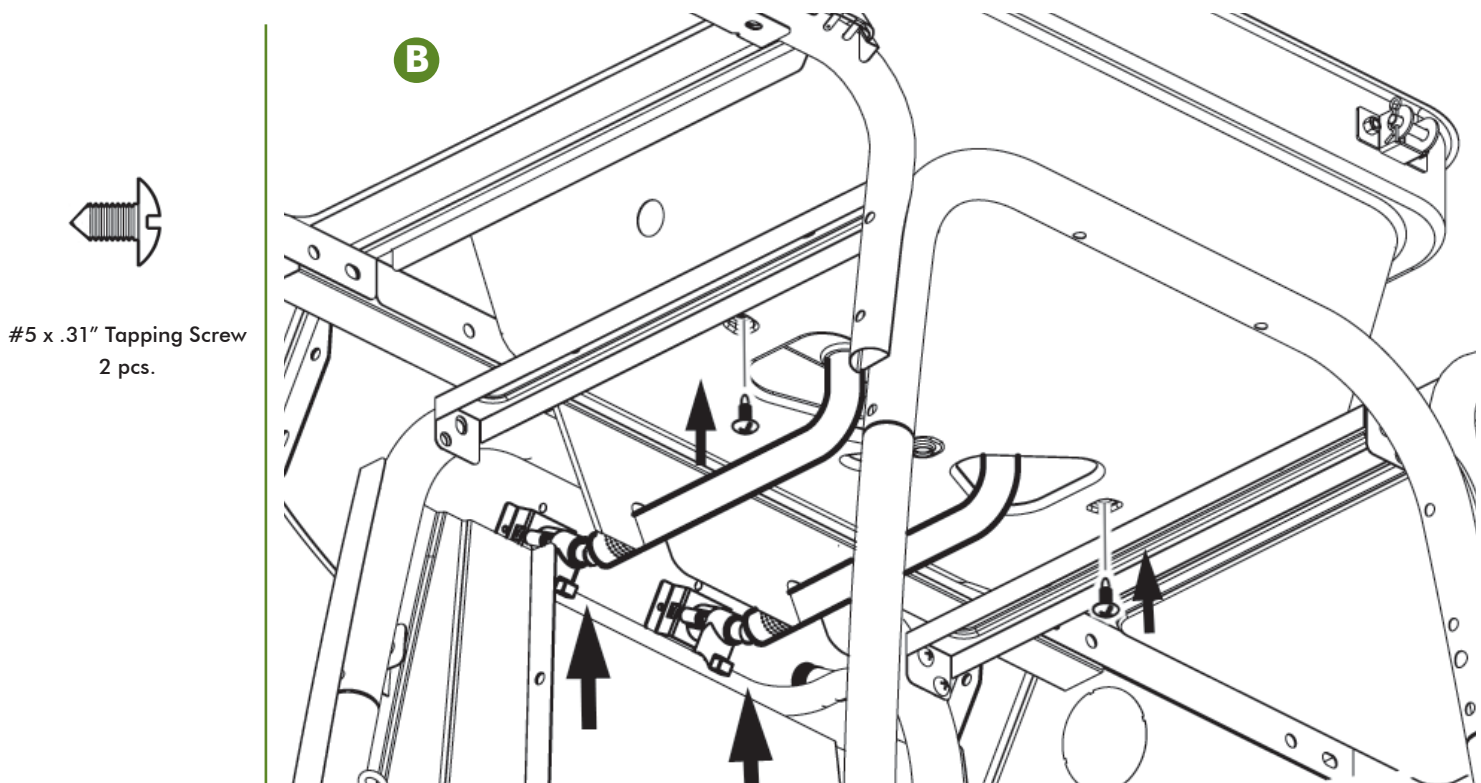
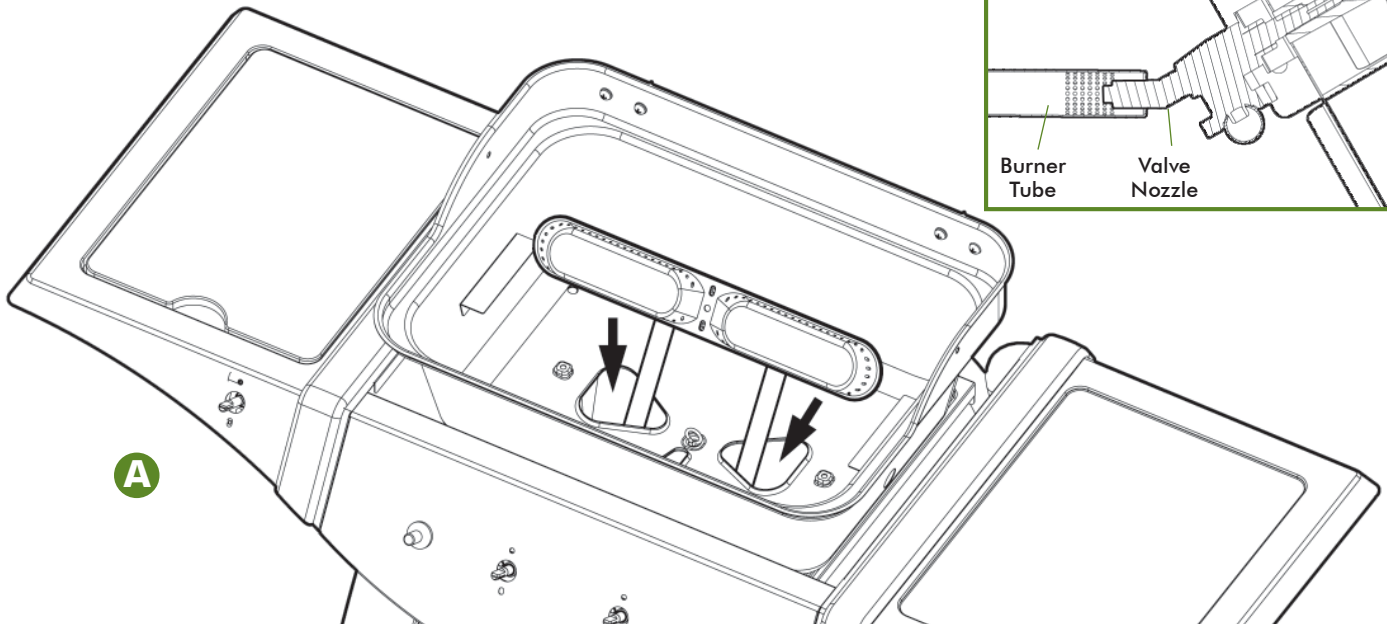
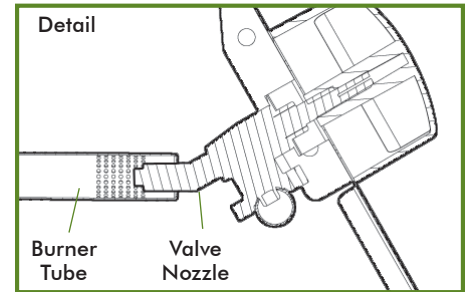
Slide the Drip Cup Wire down through the small hole in the center of the bottom of the grill Bowl. (This must be done before attaching the burner.)



Step 16 Main Burner Assembly

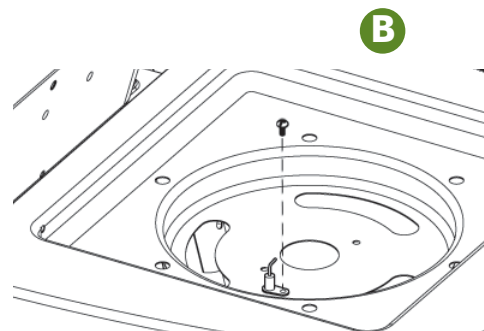
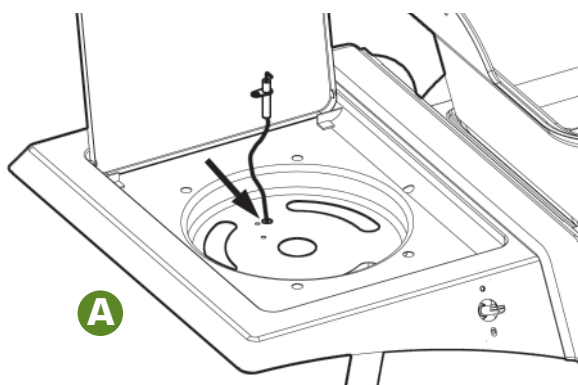
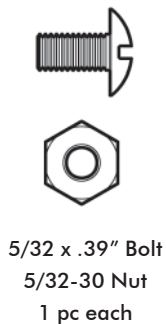
A. Slide the burner tubes down through the indicated holes in the bowl and align the holes in the burner brackets with the holes in the Bowl. Verify that the valve nozzles are inserted in the ends of the burner tubes. (See Detail)

B. From underneath the Bowl, verify that the valve nozzles are inserted in the ends of the burner tubes. Fasten the Main Burner to the Bowl with 2) #5 x .31" Tapping Screws.



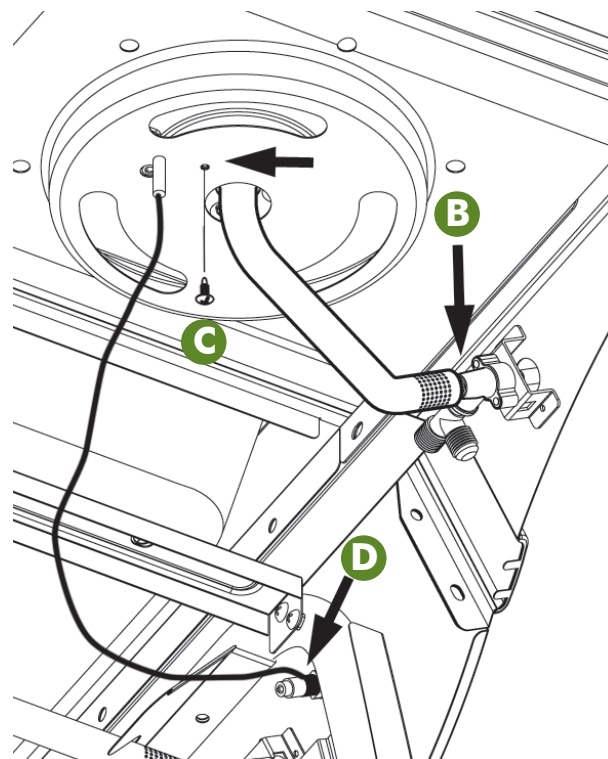
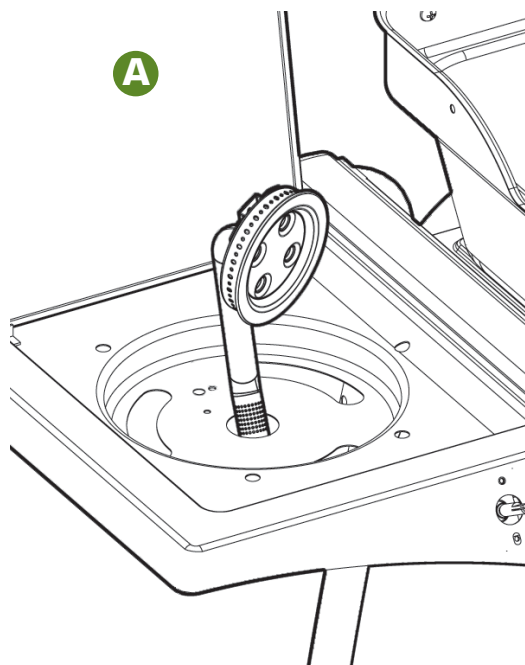
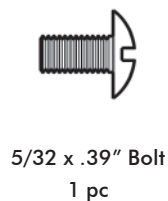
Step 17 (Model 6122 ONLY) Side Burner Electrode Assembly

- A.** Insert small end of Electrode Wire down through hole in Side Table until metal tab with hole is seated over small threaded hole.
- B.** Fasten Electrode in place to side table with 1) 5/32 x .39" Bolt and 5/32-30 Nut.



Step 18 (Model 6122 ONLY) Side Burner Assembly

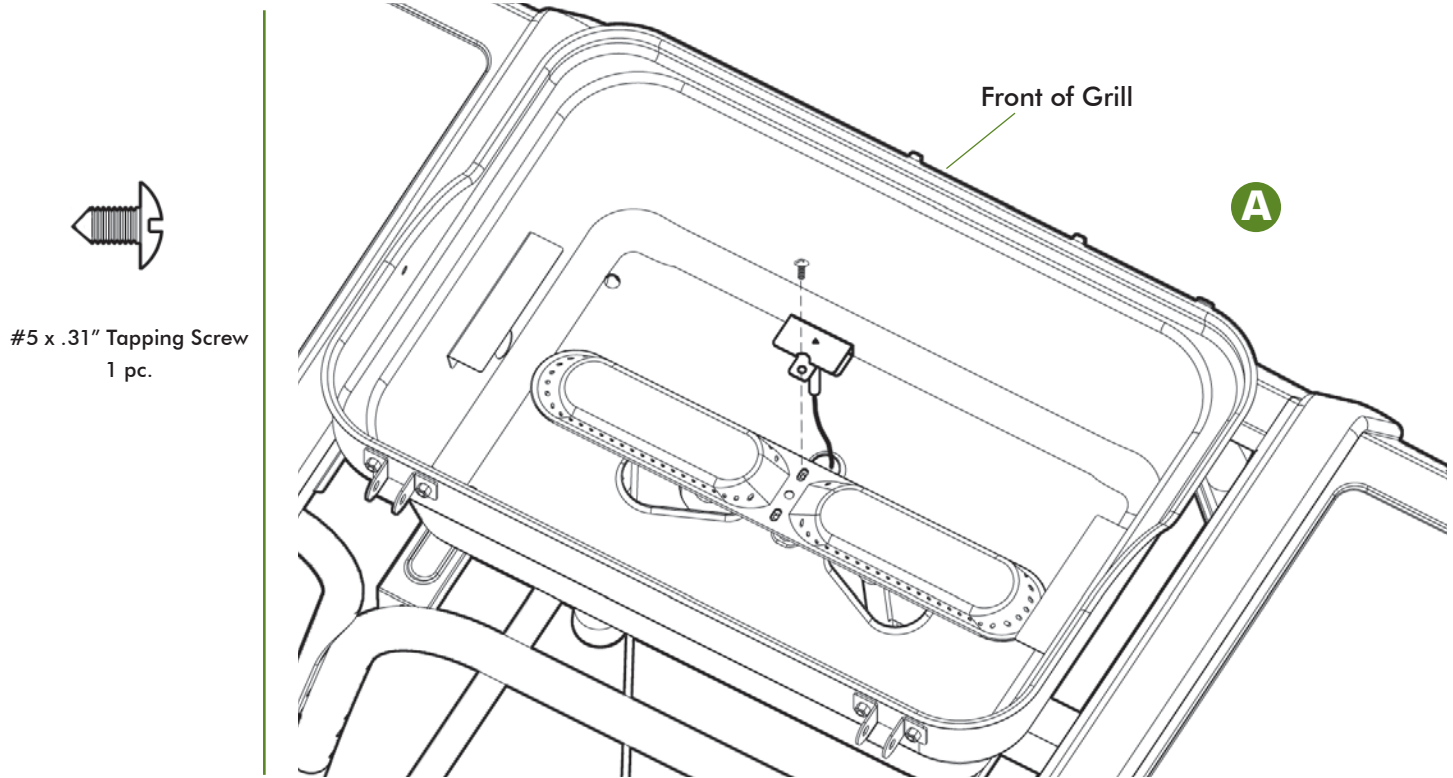
- A.** Insert tube of Side Burner down through center hole in Side Table until metal tab with hole is seated over small threaded hole.
- B.** Before bolt is inserted, verify that valve nozzle is properly inserted into the end of the burner tube. End of tube will rest loosely against bend in valve. (Regulator hoses not shown for clarity)
- C.** Fasten Burner in place with 1) 5/32 x .39" Bolt.
- D.** Plug end of side burner electrode on to tab on SIDE of Piezo igniter body.



Step 19

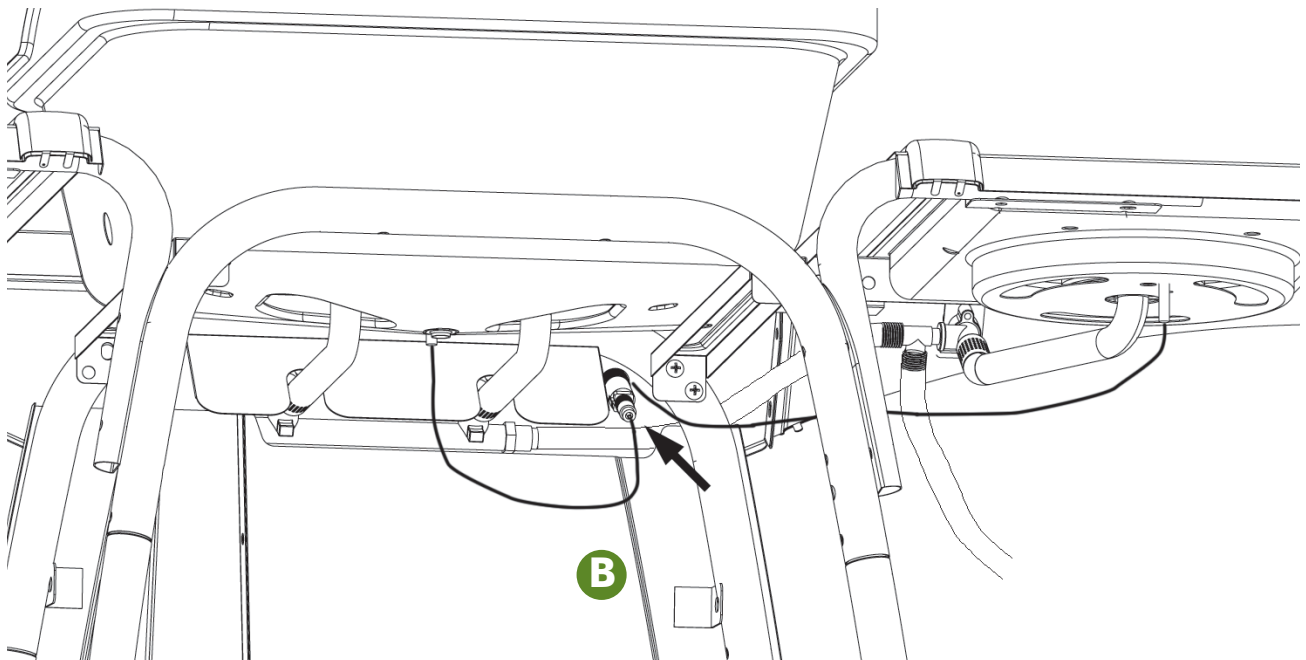
A. Main Burner Electrode Assembly

Insert small end of Electrode Wire down through the hole in the Bowl in front of the main burner until flange of collector box rests on front edge of burner. Fasten Electrode collector box to the burner with 1) #5 x .31" Tapping screw.



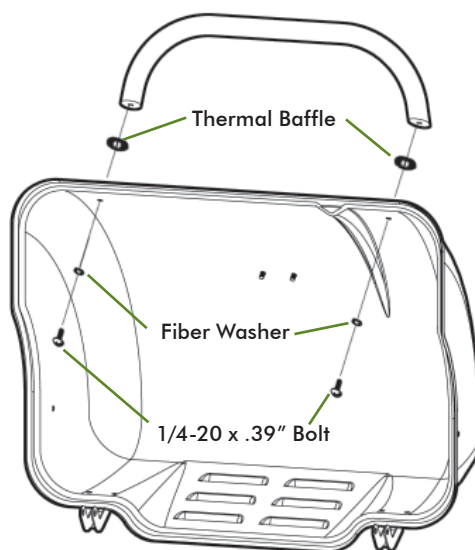
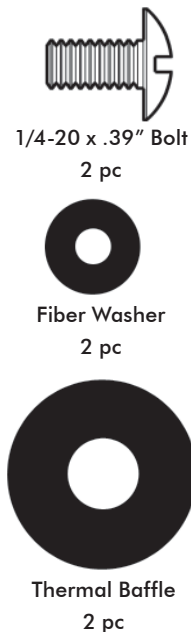
B. Electrode Wire Plug Assembly

Route electrode wire away from the burner and bowl then plug end onto the tip of the Piezo Igniter mounted in the control panel.



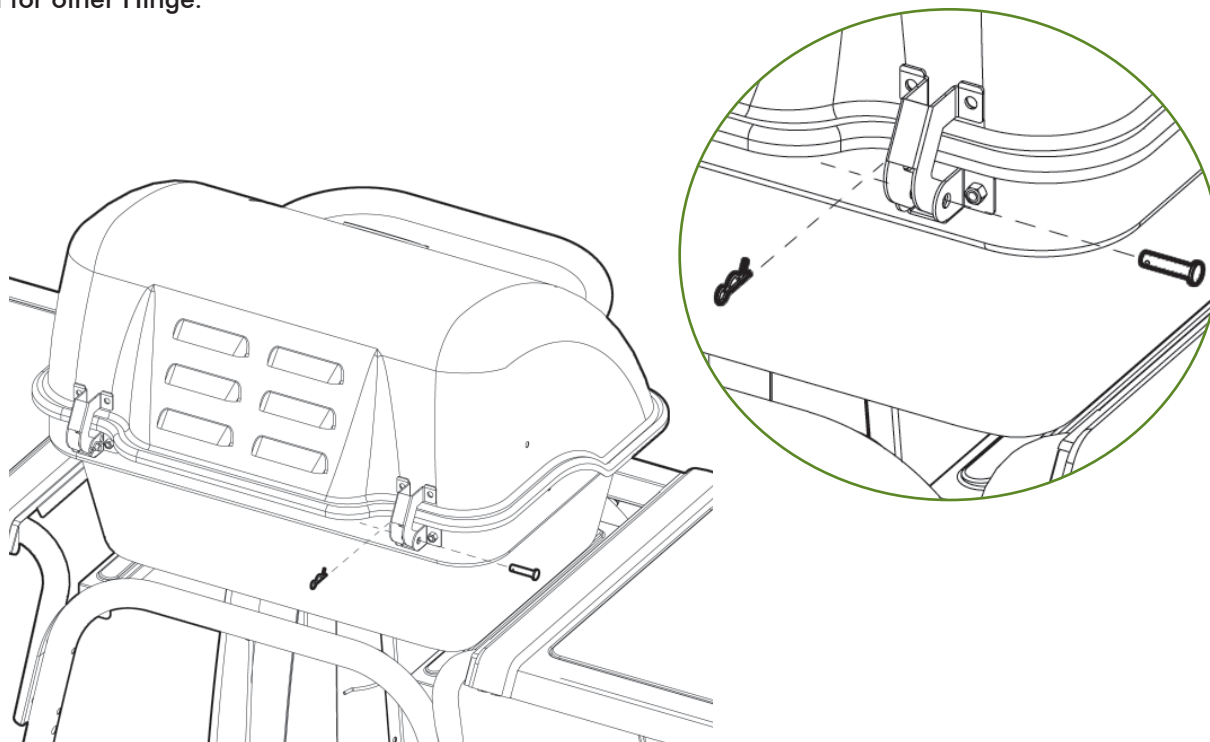
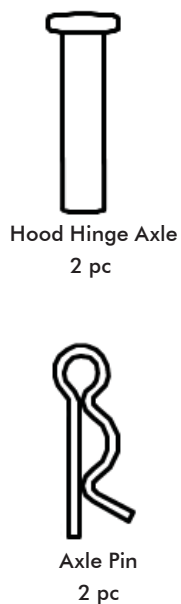
Step 20 Hood Handle Assembly

Attach the Hood Handle to the Hood with 2) 1/4-20 x .39" Bolts and Fiber Washers. Align Handle as shown in side view. Place Heat Baffles between the Handle and the Hood, orienting baffles so they align with the end of the handle.



Step 21 Hood/Hinge Assembly

Place Hood on Bowl and align hinges. Hood hinge legs insert between Bowl hinge legs. Install Hood Hinge Axle through holes in hinge legs, inserting towards the center of the grill. Fasten in place by inserting Axle Pin through small hole in Axle. Repeat for other Hinge.



! CAUTION

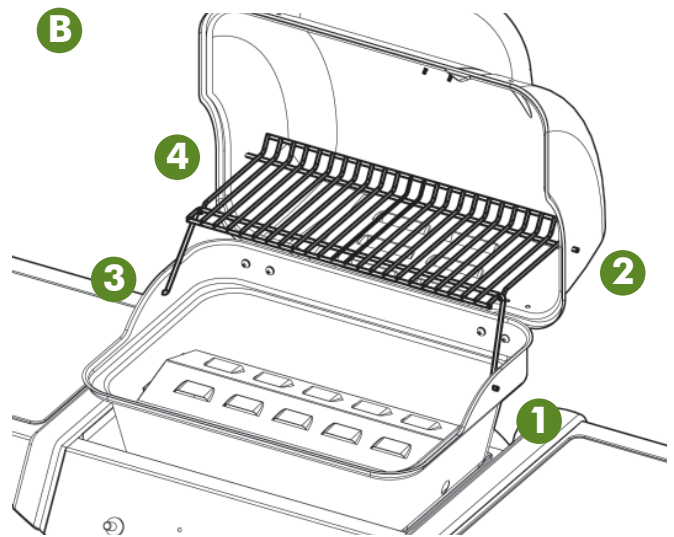
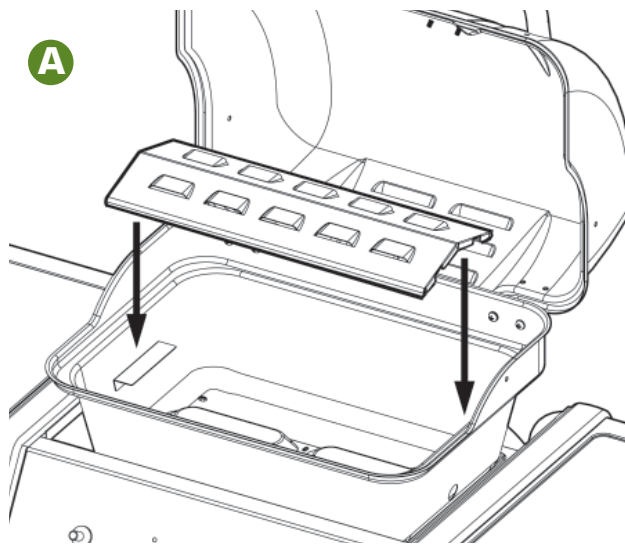
To reduce the risk of a laceration hazard:

- Wear protective gloves when installing warming rack. Hood and Bowl edges could be sharp.

Step 22 Flavor Activator / Warming Rack Assembly

A. Place Flavor Activator on Supports in Bowl.

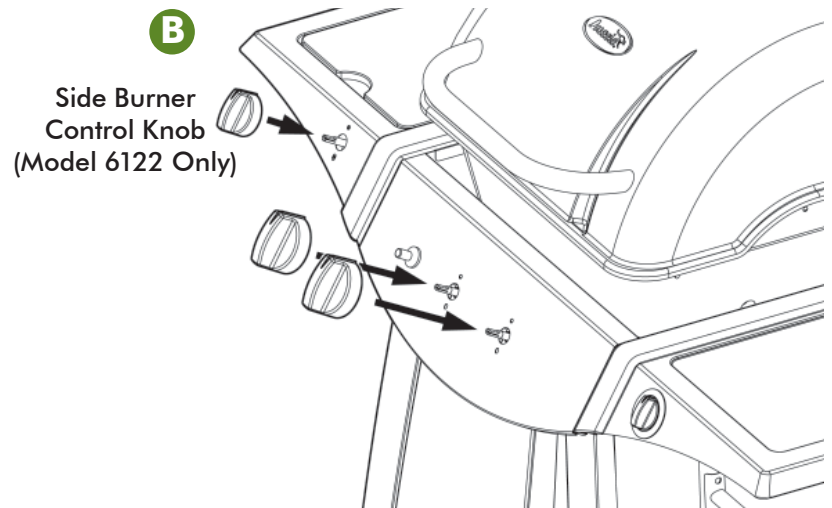
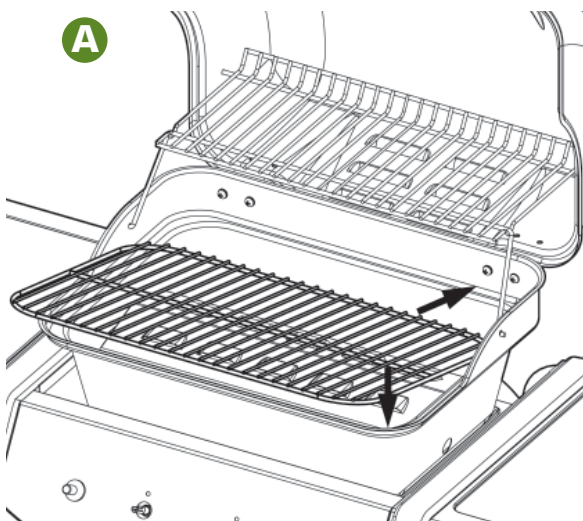
B. Install Warming Rack as follows: First insert legs 1 and 2 in holes on right side of Bowl and Hood. Next, while holding leg 3, insert leg 4 into hole in left side of Hood. Last, carefully insert leg 3 into hole in Bowl and gently allow it to spring outward into position.



Step 23 Cooking Grid / Control Knob Assembly

A. Place the Cooking Grid onto the ledge in the Bowl.

B. Align the flat keyed hole in the Control Knob with the keyed stem of the valve. Push the knob onto the valve stem. Repeat for all valves. NOTE: The Side Burner Control Knob is smaller than the main knobs and located on the far left.



! WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:
Never remove guards or devices to prevent storage of spare or oversize LP Gas Cylinders not recommended for this grill.

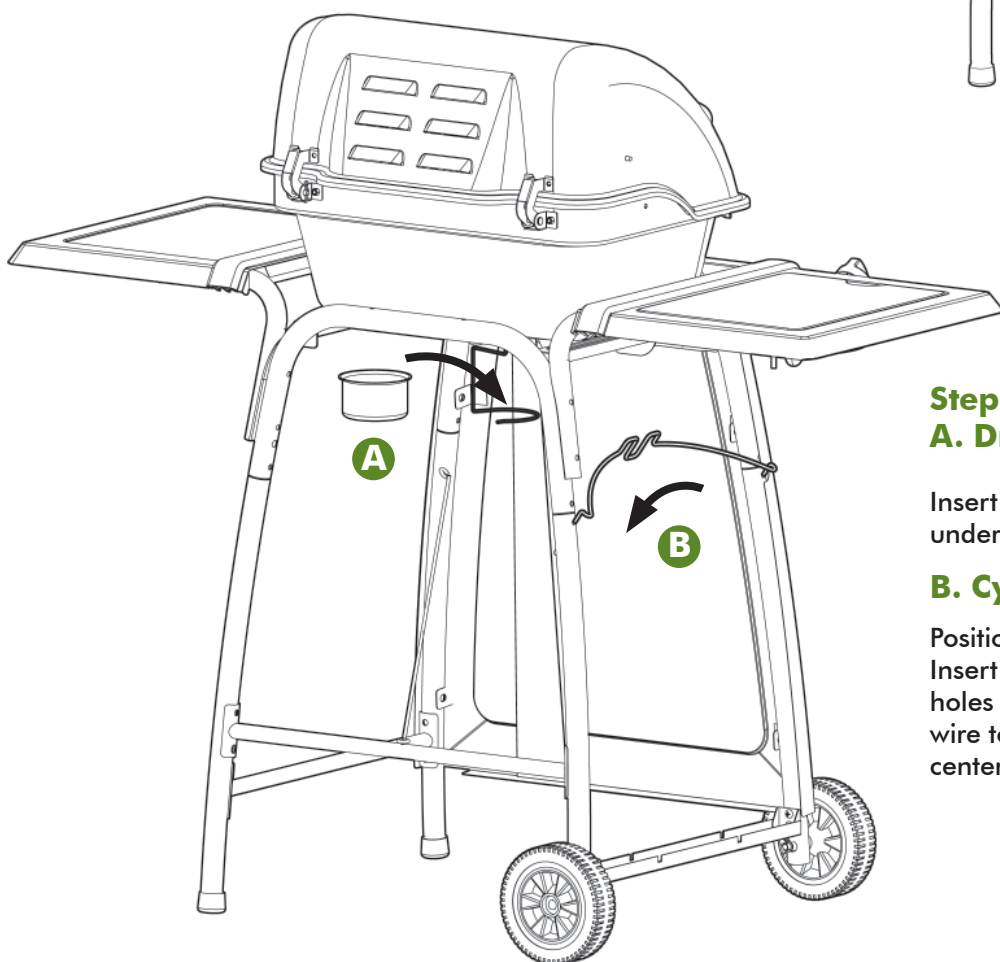
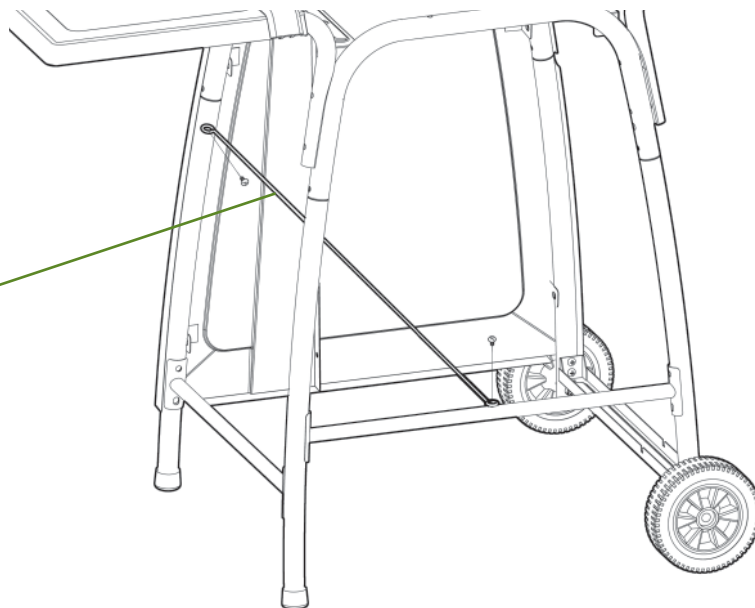
Step 24 Cylinder Blocking Wire Assembly

Attach the Cylinder Blocking Wire to the cart with 2) 5/32 x .47" Bolts.



5/32 x .47" Bolt
2 pc

Cylinder Blocking Wire



Step 25 A. Drip Cup Assembly

Insert the Drip Cup into the hanger wire underneath the grill bowl.

B. Cylinder Retainer Wire Assembly

Position the Cylinder Retainer Wire as shown. Insert the legs of the retainer wire into the holes in the legs just below the joint. Allow wire to drop into position, curve toward the center of the cart and parallel to the floor.

This Completes the Grill Assembly.

NOTE: Verify ALL hardware is tightened Securely.

Connecting/Disconnecting the Gas

Using Gas

DANGER

Carbon Monoxide Hazard

- This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you.
- Never use this appliance indoors, on recreational vehicles, or boats.

WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Use only propane gas with this LP gas grill.
- Do not attempt to convert an LP unit to natural gas.
- Always use a gas appliance outdoors in an open area with good ventilation to avoid breathing toxic fumes from leaking gas, explosion, or fire. As with all conventional fuels, the burning process consumes oxygen and produces toxic gases, including carbon monoxide. In addition, the combustion products of such fuels, including liquefied petroleum (LP), contain chemicals known to the state of California and other authorities to cause cancer, birth defects, and other reproductive harm.

Any use or alteration of this unit not intended could be unsafe and will void your warranty.

LP Gas Cylinder

DANGER

- If you see, smell, or hear the hiss of LP gas escaping from the cylinder:
 1. Do not attempt to light appliance.
 2. Extinguish any open flame.
 3. Disconnect from fuel supply.

The LP Gas Cylinder, for use with this LP gas grill, must meet the following requirements:

1. 12" diameter x 18" tall, 20 lb. maximum capacity
2. Overfill Prevention Device (OPD) safety feature (should be noted on cylinder)
3. Must be constructed and marked in accordance with Specifications for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN\CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable (See collar for marking)
4. Must have collar to protect LP Gas Cylinder valve.
5. Must be marked "PROPANE."
6. Must be provided with a cylinder connection device that is compatible with the grill's connection.

WARNING

To reduce the risk of serious bodily injury from fire or explosion:

- Read and follow all warnings on LP Gas Cylinder.
- Do not operate the LP gas grill without the LP Gas Cylinder secured to the cart and oriented as shown in Assembly Instructions for Connecting the LP Gas Cylinder.
- Never connect or disconnect LP Gas Cylinder or fittings while grill is in use or is hot.
- When the LP Gas Cylinder is connected, keep the grill outside in a well-ventilated space.
- Do not use an LP Gas Cylinder if it shows signs of dents, gouges, bulges, fire damage, corrosion, leakage, excessive rust, or other forms of visual external damage; it may be hazardous and should be checked by a liquid propane supplier. Do not use an LP Gas Cylinder with a damaged valve.
- Do not store a spare LP Gas Cylinder under or near the LP gas grill.
- When grill is not in use, turn off all grill Control Knobs, LP Gas Cylinder valve and disconnect LP Gas Cylinder.
- Never fill the LP Gas Cylinder more than 80% of cylinder volume. (20 lb. maximum) Do not ask the propane supplier to over-fill the Cylinder.
- If you obtain LP gas through a cylinder exchange dealer, make sure you get a safe and adequate cylinder. Use only a licensed LP Gas Cylinder dealer.

LP Hose and Regulator

! WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Clean and inspect the gas hose/regulator before each use of the outdoor cooking gas appliance. The gas hose/regulator must be replaced prior to being used, if there is evidence of excessive abrasion or wear, or if the hose is cut or leaks.
- Use only the gas hose/regulator assembly that has been supplied with this gas grill. Do not use hose/regulator from another manufacturer. Replacement gas hose/regulator assembly must be specified by this grill's manufacturer before using.
- Always check for gas leaks when you connect and disconnect the hose/regulator to the LP Gas Cylinder, especially after a period of storage (for example, over winter).
- Make sure there are no sharp bends in the hose.
- Make sure the hose/regulator does not contact any heated surfaces.

NOTE:

If the hose/regulator assembly is not working properly and you need a replacement, contact **Customer Service at 1-800-251-7558** or go to www.aussiegrills.com.

Be sure to **have the grill model number and serial number** printed on the black label, located inside the left door of the cabinet. **If you need a replacement part under warranty, a proof of purchase will be necessary.** You will be asked to forward your proof of purchase via e-mail or to fax your proof of purchase to 423-639-1055 and reference your model and serial number. **It is important to register your grill and retain your receipt.**

! WARNING

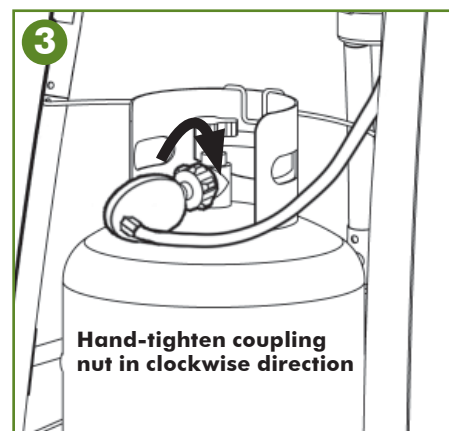
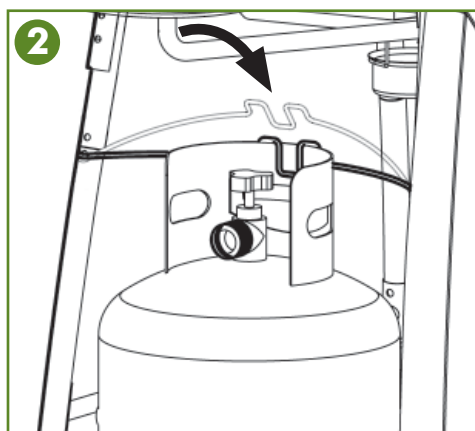
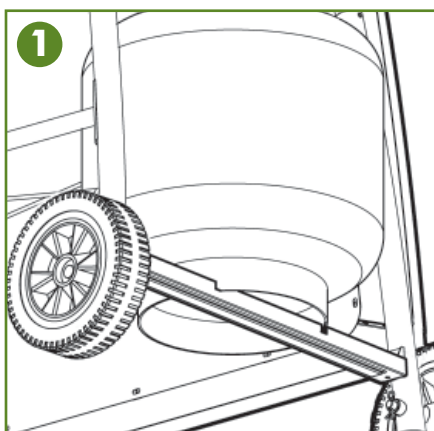
To reduce the risk of serious bodily injury or death from fire or explosion:

- Be sure to route the regulator hose, from the side burner valve to the tank, **UNDER THE LEG BRACE**, as shown below.

Connecting LP Gas Cylinder

Fill empty OPD LP Gas Cylinder at your local gas supplier.

1. Place the LP Gas Cylinder on the Cylinder Support with the nozzle opening facing outward (to left). Make sure the bottom ring on the cylinder sits in the notches in the Cylinder Support. This helps prevent cylinder movement.
2. Lift the Cylinder Retainer Wire and tilt the cylinder so the collar is under the center of the wire. Lower the wire onto the collar as shown with the center loop inside the cylinder collar. The fit will be snug to hold the cylinder in place.
3. Remove the protective cap from the LP Gas Cylinder valve. (Save cap for re-capping.)
Hold Regulator in a straight line with LP Gas Cylinder valve so the connection does not cross thread. Insert Regulator Nipple into the LP Gas Cylinder valve. Hand tighten coupling nut in clockwise direction.
DO NOT USE TOOLS.



Disconnecting LP Gas Cylinder

1. Turn all Control Knobs to the "Off" position and turn the handle on the LP Gas Cylinder clockwise until it stops.
2. Turn coupling nut counterclockwise until regulator is released from the threaded LP Gas Cylinder nozzle.
3. Place the protective cap over LP Gas Cylinder nozzle.

Before Using Your LP Gas Grill

Installation Codes

WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- This installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54 Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2 or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192 and CSA Z240 RV Series, recreational Vehicle Code, as applicable.
- If an external electrical source is utilized, the outdoor cooking appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Codes, ANSI/NFPA 70, or the Canadian Electrical Code CSA C22.1.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

Selecting a Location

WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- This outdoor cooking appliance must be used only outdoors and shall not be used in a building, garage, breezeway, carport, porch or in any enclosed area. Locate outdoor cooking appliance in an area with good ventilation on a level stable surface clear of combustible and flammable material.
- Locate your LP gas grill at least 10 feet away from your house or any building.
- Maintain minimum clearances of 36" from back and sides of grill to any combustible construction.
- Do not locate this appliance under overhead, unprotected combustible construction.
- This outdoor cooking appliance is not intended to be used in or on boats or installed in or on recreational vehicles.
- Never use gas grill as a space heater.

Performing A Leak Test

WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Perform a leak test before lighting your grill for the first time.
- Perform a leak test if any gas component is changed.
- Perform a leak test a minimum of once a season.
- Perform a leak test after a prolonged period of storage or non-use.
- Perform a leak test if the regulator flow-limiting device has been activated.
- Perform a leak test on the propane cylinder and exposed connections every time the propane cylinder is refilled or exchanged.
- Perform leak tests in a well ventilated area.
- Never use an open flame to test for gas leaks.
- Never smoke near the grill during a leak test.
- Do not perform a leak test on a grill while it is hot or in use.
- Do not use the gas grill if you detect a gas leak that cannot be corrected by using the leak test procedures.

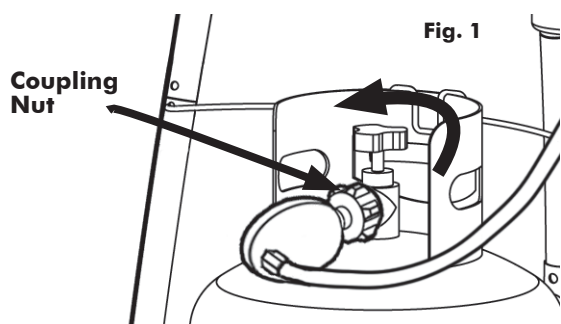
Before using your gas grill, perform a leak test on the Control Valves, Hose/Regulator Connections, Fittings and LP Gas Cylinder.

How to Perform A Leak Test "FIRST TIME USE" and as required

Supplies Needed for a Leak Test:

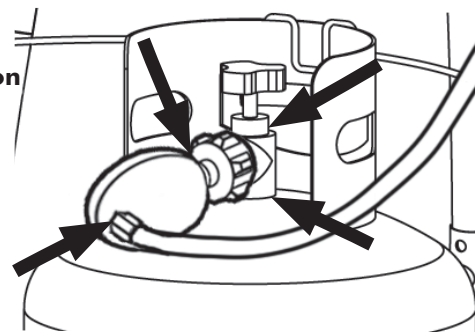
- Clean paint brush
- Water
- Dish washing liquid

1. Use an LP Gas Cylinder equipped with an OPD (Overfill Prevention Device) and have it filled at an authorized LP gas dealer by a qualified attendant.
2. Make sure all grill Control Panel Knobs are turned to the "Off" position and verify that the LP Gas Cylinder valve is closed by turning the knob on the LP Gas Cylinder clockwise until it stops.
3. Mix one part of water with one part of dish washing liquid.
4. With the regulator hose connected to the LP Gas Cylinder, turn the knob on the Cylinder counterclockwise. (Fig. 1)



Check for leaks at
Cylinder Valve and
Regulator Connection
and Fittings

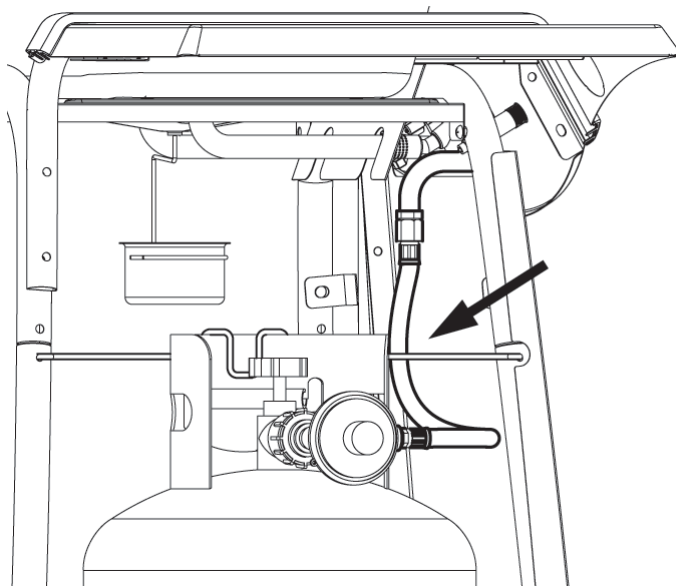
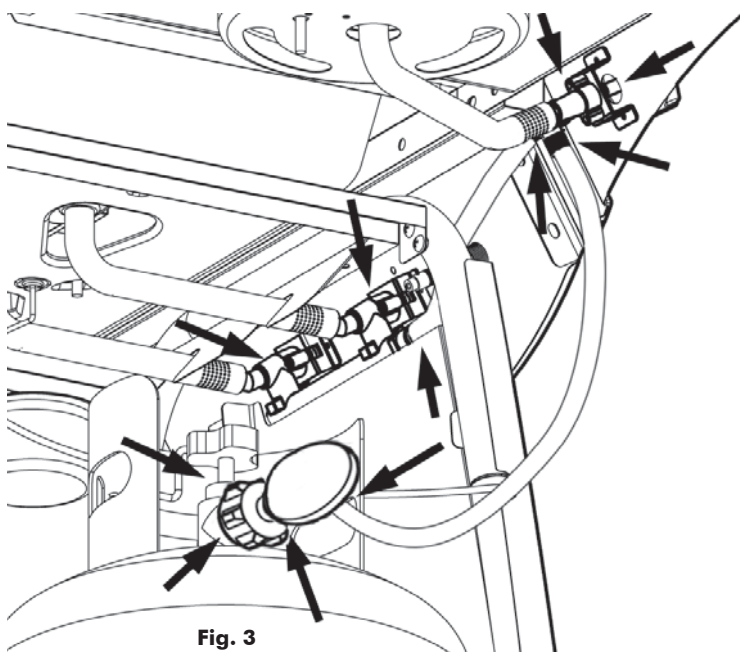
Fig. 2



5. Check for leaks by brushing the soap solution on all gas valves, hose connections and fittings. (Shown by the heavy arrows in Fig. 2 & 3) Make sure you generously brush the locations with the soap solution, completely surrounding the connections and fittings.

Model 6112 ONLY

Be sure to route the regulator hose UNDER the Cylinder Retainer Wire as shown below.



6. If “growing” bubbles appear on any of the connection points, you have detected a gas leak. Immediately close the LP Gas Cylinder valve by turning handle clockwise
 - a. If leak appears at either end of hose and regulator assembly, retighten the connection at the leak, but do not over-tighten. (NOTE: Only hand tighten at coupling nut in Fig. 1 shown on previous page) Repeat Leak Test.
 - b. If the leak is coming from the Gas Cylinder, from the valves at the Control Knobs, or if the leak cannot be stopped, do not use the grill. Call Customer Service at 1-800-251-7558. Be sure to **have the grill model number and serial number** printed on the black label, located inside the left door of the cabinet. **If you need a replacement part under warranty, a proof of purchase will be necessary.**
7. Upon completion of leak test, turn all Control Knobs to the “Off” position. Turn the handle on the LP Gas Cylinder clockwise until it stops. Disconnect LP Gas Cylinder by turning coupling nut on regulator in a counterclockwise direction until regulator is released from threaded LP Gas Cylinder nozzle.
8. Place the protective cap over LP Gas Cylinder nozzle.

Lighting the Grill Using the Pulse-Spark Ignitor

⚠️ WARNING

To reduce the risk of death or serious injury from an explosion or a fire beneath the grill:

- Inspect and clean Burner/Venturi Tubes for insects or insect nests. Spiders or small insects can build nests, webs, and lay eggs in the grill’s Venturi Tubes, (Fig 9, page 34) obstructing the flow of gas to the Burner. The backed-up gas can ignite behind the Control Panel and cause a fire beneath the grill, posing the risk of death or serious bodily injury. This is known as a “flashback.”
- Be sure Burners are re-installed properly before using grill.

Should you notice that your Burner(s) are getting hard to light or the flame is not as hot as it once was, refer to the “How to Clean your Burners” section on page 34, to remove any possible obstructions.

⚠️ WARNING

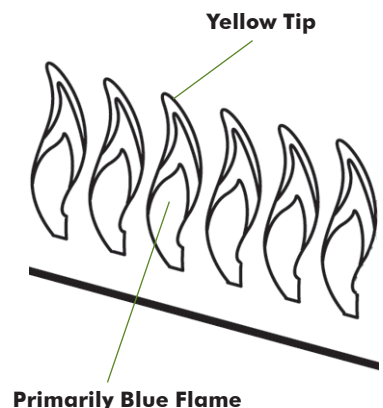
To reduce the risk of serious bodily injury or death from fire or explosion:

- Open Hood before lighting the grill to prevent an explosion from gas build-up.
- During failed lighting attempts, or if the Burners go out during operation, turn Control Knobs “Off” to dissipate any accumulation of gas. Wait five minutes before repeating lighting procedure.
- Light each burner from the left before lighting the next burning to prevent gas from accumulating.

Check The Flame

The Burners have been preset by the manufacturer for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and gas mixture.

Check the flame before each cooking session and throughout the grilling season. Check the flame especially after long periods of storing the grill. If the flame is significantly yellow in color, the appropriate amount of LP gas in the air/LP gas mixture is not correct. This could be due to a blocked Burner from grease drippings or from insects building a nest inside the Burner or Burner opening. See **How to Clean the Burners**.



Lighting the Grill Using the Piezo Ignitor (continued)

1. Open the Hood.
2. **IMPORTANT:** Make sure Control Knobs are turned "Off." (Fig. 4)
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (Fig. 5)

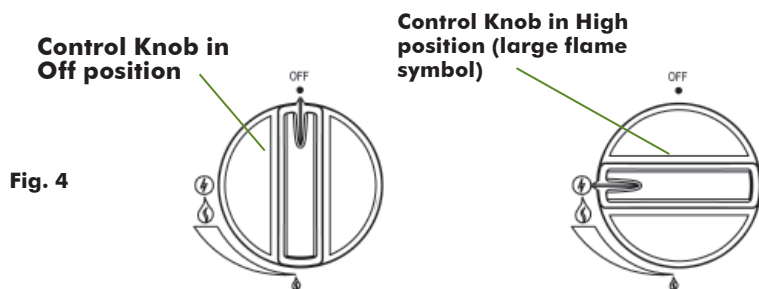


Fig. 4

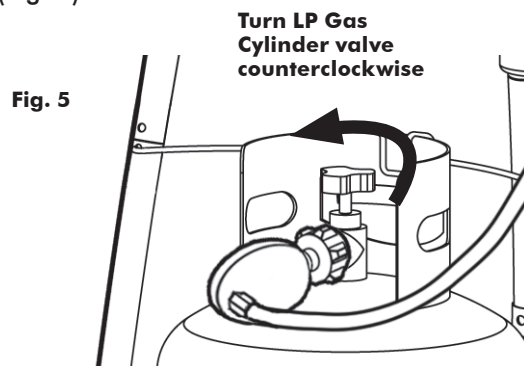


Fig. 5

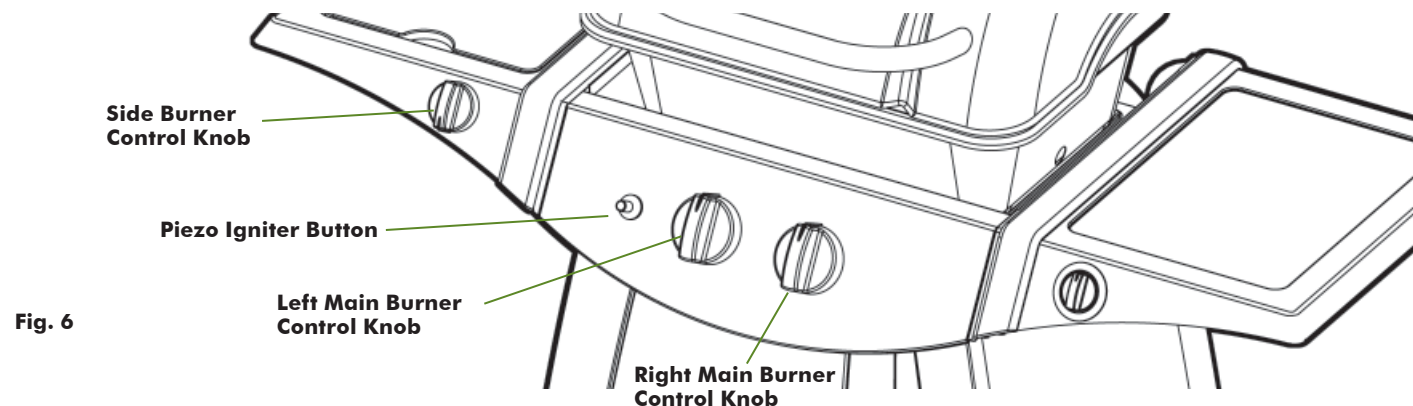


Fig. 6

4. Push far left Main Burner Control Knob in on Control Panel and turn counterclockwise to the High position. (Figs. 4 and 6)
5. Push the Piezo Igniter Button several times so that it clicks each time. Look to make sure the Burner is lit. If no spark, see **Troubleshooting Section on page 37.**
6. From the "Off" position, light other Burner. Your grill has a Crossover Ignition System that allows the Burners to light successively off one another.
7. If the Burner fails to light, repeat Step 4. If it still does not light, try the right Burner.

If a Burner goes out during operation, turn all Control Knobs to the "Off" position and close the LP Gas Cylinder valve to dissipate any accumulated gas. Open Hood and wait five minutes before attempting to relight the grill.

If any or all Burners fail to light after three to four attempts following Steps 4-7, turn all Control Knobs to the "Off" position and close the LP Gas Cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures.

NOTE: If the Burners still fail to light, refer to the **Troubleshooting Section on page 38.** The Burner can also be lit manually, see **Manual Lighting of the Grill on page 28.**

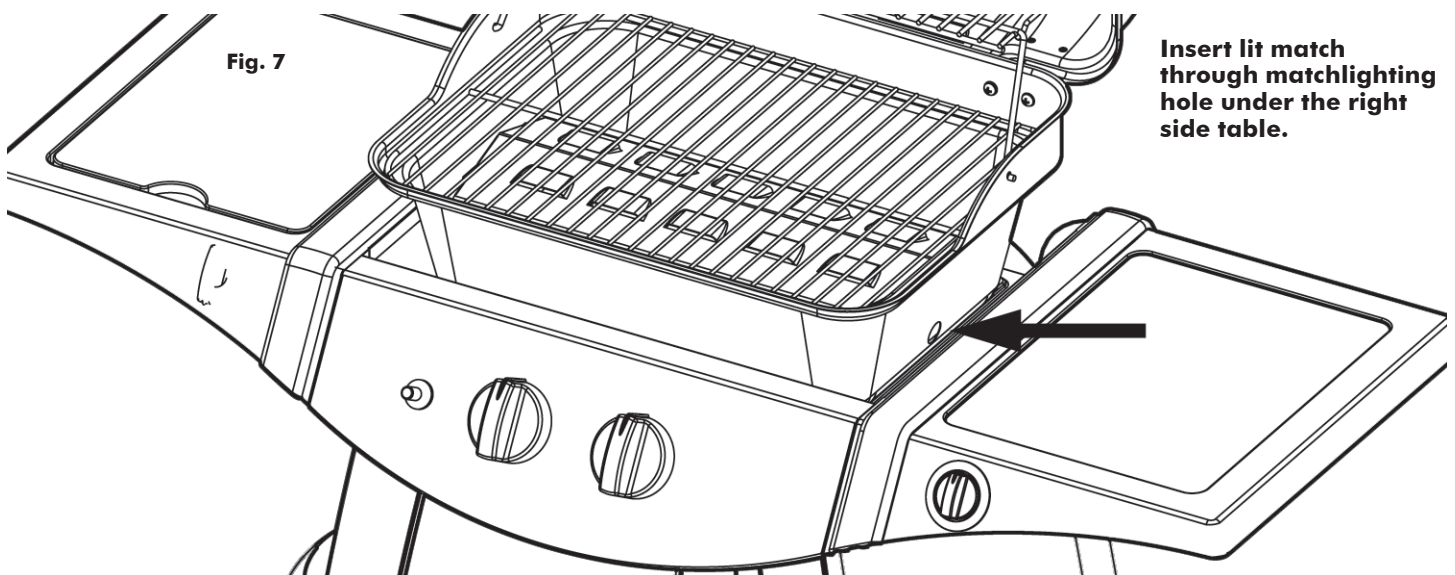
Manually Lighting the Grill

WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Open Hood before lighting the grill to prevent an explosion from gas build-up.

1. Open the Hood.
2. **IMPORTANT:** Make sure Control Knobs are turned "Off." (Fig. 4 - P.27)
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (Fig. 5- P.27)
4. Locate match-lighting hole at the right end of the Grill Bowl. Push in and turn the far right Main Burner Control Knob, near the match-lighting hole, counterclockwise to the "High" position.
5. Insert a lit match through the match-lighting hole (Fig. 7)
6. From the "Off" position, light all other Burners, making sure each Burner is lit before lighting the next. Your grill has a Crossover Ignition System that allows the Burners to light successively off one another. Confirm each Burner is lit before lighting another Burner.



If any or all Burners fail to light after three or four attempts following Steps 3-4, turn all Control Knobs to the "Off" position and close the LP Gas Cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures.

NOTE: If the Burner still fails to light, refer to the **Troubleshooting Section**.

7. After ignition, turn the Control Knobs to "High" for 3-5 minutes and close the Hood to preheat the grill. Preheat the grill before every cooking session.

If a Burner goes out during operation, turn all Control Knobs to the "Off" position and close the LP Gas Cylinder valve to dissipate any accumulated gas. Open Hood and wait five minutes before attempting to relight the grill.

Lighting the Side Burner (Model 6122 Only)

WARNING

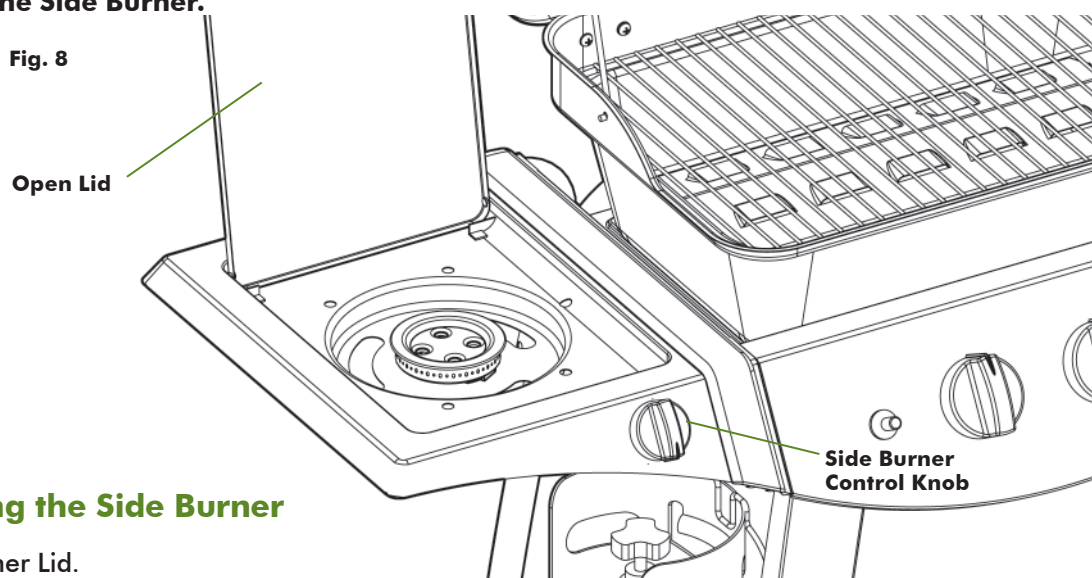
To reduce the risk of serious bodily injury or death from fire or explosion:

- Open Side Burner Lid before lighting the grill to prevent an explosion from gas build-up.

1. Open the Side Burner Lid. (Fig. 8) **NOTE:** Side Burner Lid is to remain open while the Side Burner is on or hot.
2. **IMPORTANT:** Make sure the Side Burner Control Knob is turned "Off" first. (Fig. 4 - P.27)
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (Fig. 5 - P.27)
4. Push Side Burner Control Knob in and turn counterclockwise to the High position. (Fig. 4 - P.27)
5. Push the Piezo Igniter Button several times so that it clicks each time. Look to make sure the Burner is lit. If no spark, see **Troubleshooting Section on page 37.**
6. If the Burner fails to light, repeat Step 4-5.

If the Burner fails to light after three or four attempts following Steps 4-5, turn the Side Burner Control Knob to the "Off" position, and close the LP Gas Cylinder valve to dissipate any accumulated gas. Wait five minutes; then repeat the lighting procedures.

NOTE: If the Burners still fail to light, refer to **Troubleshooting Section.** The Burner can be lit manually, see **Manually Lighting the Side Burner.**



Manually Lighting the Side Burner

1. Open the Side Burner Lid.
2. **IMPORTANT:** Make sure Side Burner Control Knob is turned "Off" first.
3. Turn the LP Gas Cylinder valve open counterclockwise until it stops. (Fig. 5 - P.27)
4. Push Side Burner Control Knob in and turn counterclockwise to the High position.
5. Hold lit Match near Burner.
6. If the Burner fails to light, repeat Steps 4-5.

If the burner fails to light after three or four attempts following Steps 3-5, turn the Side Burner Control Knob to the "Off" position and close the LP Gas Cylinder valve to dissipate an accumulated gas. Wait five minutes; then repeat the lighting procedure.

NOTE: If the Burners still fail to light, refer to **Troubleshooting Section.**

Cooking On the Gas Grill

WARNING

To reduce the risk of serious bodily injury or death from fire, explosion or burn hazard:

- Never use charcoal or lighter fluid in your gas grill. Keep this outdoor cooking appliance clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Keep any electrical supply cord and regulator hose away from any heated surfaces.
- Make sure there are no gas leaks or obstructions to the flow of combustion and ventilation air before each use.
- Keep the ventilation openings of the LP Gas Cylinder enclosure free and clear from debris.
- Always open the Hood before lighting the LP gas grill.
- Do not attempt to extinguish a grease fire with water or other liquids. Have a BC fire extinguisher accessible. Never douse or spray the grill or cooking surfaces with water when hot. Burns from grease or water splatters could occur.
- If your gas grill catches on fire:
 - If the fire is in the grill portion and you can safely reach the Control Knobs on the Control Panel, then turn them to the "Off" position.
 - If the fire is in one of the hoses, and you can safely reach the LP Gas Cylinder valve, then shut the valve off.
 - If the fire involves the LP Gas Cylinder, leave it alone, evacuate the area, and call the Fire Department.
 - If there is any type of fire that threatens either personal safety or endangers property, call the Fire Department.
- Do not use the grill without the Drip Cup in place. Check the Drip Cup for build-up. Empty excess grease to avoid a grease fire in the Drip Cup.
- If you notice grease or other hot material dripping from the grill onto the valve, hose, or regulator, turn off the gas supply immediately. After the grill has cooled, determine the cause and correct it. After cleaning the valve, hose, and regulator assembly, perform a leak test before continuing use. See **"Performing a Leak Test."**
- Do not operate a gas grill if you have knowledge of or suspect a gas leak.
- Do not wear loose clothing (example: hanging shirt tails, clothing with frills, etc.) around a gas grill while in use or hot.
- Do not lean your body over the gas grill when lighting it or while it is in use or hot.
- Do not touch hot surfaces. Use heat-resistant gloves, long-handled tongs, or cooking mitts at all times, since the grill will become very hot. Open the Hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
- Do not allow children to operate or play near a gas grill. Keep children, animals and bystanders out of the grill area. Do not leave grill unattended.
- Do not move an LP gas grill when in use or hot.
- When grill is not in use, turn off all grill Control Knobs, LP Gas Cylinder valve, and disconnect the LP Gas Cylinder.

Grill Cooking (Direct Method)

WARNING

To reduce the risk of serious bodily injury or death from fire or explosion:

- Do not cover more than half (50%) the cooking area if using griddle plates. Full coverage of cooking area will cause overheating below the plates.
- Always make sure the Foil Pan, Grease Pan, and Bottom Panel are empty and are properly installed under the Bowl before each cooking.
- Do not leave any utensils or cookware on a hot Cooking Grid.

Grill Cooking (Direct Method)

Direct Cooking on the Grids:

Food is cooked directly over the heat source. The Burners heat up the Flame Diffusers under the Cooking Grids, which in turn heat the food on the grill. The natural food juices from cooking fall onto the hot Flame Diffusers below and vaporize. Rising smoke bastes the food, giving it that unique barbecued flavor.

Use the Direct Cooking method for foods that take less than 25 minutes to cook: steaks, chops, kabobs, sausages, and more.

These foods should be turned once halfway through the grilling time.

To sear meats, place them over Direct High heat for 2 to 5 minutes per side. Smaller pieces require less searing time. Hamburgers, steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing. Usually after searing you finish cooking the food at a lower temperature.

For Direct Cooking, preheat the grill with the Main Burners on "High." Place food on the Cooking Grate, and then adjust all Burners to the temperature required. Close the Hood and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

Cooking on Griddle Plates allows cooking of smaller items that otherwise would fall through the grill. The Burners heat the Griddle Plates directly, which cooks the food on contact. The Griddle Plates sear thin cuts of meat or cook food like eggs that can not be cooked on a grill. They can also be used to heat pans.

CAUTION

Do not preheat Cooking Grids over 5 minutes. The cooking surface coatings could be destroyed.

Use only long-handled heat-resistant plastic or wooden utensils to avoid scratching the non-stick surface.

Roasting (Indirect Method)

WARNING

To reduce the risk of burns from the hot air and steam trapped inside:

- Open the Hood carefully when roasting on grill.

Indirect Cooking (Roasting):

Food is cooked like in an oven under lower heat and/or longer cooking times. These foods require more than 25 minutes grilling time and some are so delicate that Direct Cooking would dry them out or scorch them.

Use the Indirect Cooking Method to cook whole meats such as roasts, ribs, chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets. Place the food to bake or roast on the center of the cooking grids inside a metal baking tray or a disposable heavy-gauge foil pan or on a roasting rack.

Preheat the grill with the Main Burners on "High." Then adjust the Burners lower on each side of the food to the correct temperature and turn "Off" the Burner(s) directly below the food.

Close the hood and cook "indirectly." Monitor the temperature in the Hood Gauge. If the heat gets too high, turn the Burner to the "Low" position. Avoid lifting the Hood frequently, as heat is lost and the cooking time is extended.

For longer cooking times, add water to the Roasting Pan to keep drippings from burning. The drippings can be used to make gravies or sauces.

Warming Rack

WARNING

To reduce the risk of fire or flare-up from grease drippings:

- When cooking food on the warming rack, make sure no Burners are on directly under the Drip Pan.
- Clean grease drippings away from grill after each use.

Warming Racks are a convenient way to cook food, keep cooked food warm or to warm items such as bread or rolls. To keep foods warm, set the Burners on Low or turn off all that are not needed. When cooking food on the Warming Rack, follow procedures for “Roasting (Indirect Cooking).” Be sure to place a pan or drip tray under the food.

When opening the Hood, be alert of dripping fat from the Warming Rack that could drip onto the back of the grill. Always check that your Warming Rack is properly fitted before use. Wipe away any dripping grease.

End of Cooking Session

WARNING

To reduce the risk of serious bodily injury or death from fire or burn hazard:

- Allow grill and the grease in the Drip Cup to completely cool before emptying, handling parts, cleaning, moving, or storage.
- Empty the Drip Cup after each cooking session so excessive grease does not accumulate.
- Never light the LP gas grill without the Drip Cup in place.

1. After each cooking session, close the Hood and turn the Burners to the “High” position and burn for five minutes. This will burn off some cooking residue, thus making cleaning easier. (Side Burner not affected.)
2. When you have finished using your grill, turn the Control Knobs clockwise to the “Off” position.
3. Turn off the gas at the LP Gas Cylinder valve by turning the handle clockwise until it stops.
4. Wait until the grill is cool before closing the Hood, cleaning, or putting on a grill cover.
5. Regularly clean your LP gas grill between uses and after extended storage periods. To maintain the condition and extend the life of your grill, we strongly recommend that the unit be covered when stored outside for any length of time, especially during the winter months.

CAUTION

To reduce the risk of a laceration hazard, wear protective gloves when handling parts that have sharp edges.

Cleaning the Grill

Regularly clean your LP gas grill between uses and especially after extended periods of storage. Ensure the grill and its components are cool before cleaning. In order to extend the life and maintain the condition of your grill, we strongly recommend that the grill be covered when stored outside for any length of time, especially during the winter months.

Grill Cart, Bowl and Hood:

Do not mistake the accumulation of grease and smoke residue for peeling or flaking paint. Remove excess grease and/or fat with a soft plastic or wooden scraper. Do not use steel wool or other abrasive cleaners that can scratch painted, porcelain-coated, or stainless steel surfaces. It is not necessary to remove all the grease from the body. Wipe it down with paper towels or soft damp cloth.

Warming Rack:

Clean if necessary.

Cooking Grid/Flame Diffusers:

Clean the residue off with a baking soda and water solution. For stubborn stains, use a non-abrasive scouring powder. Do not use steel wool or other abrasive cleaners that can scratch the stainless steel or porcelain-coated surfaces. This can cause foods to stick on the Cooking Grids.

All other Cleaning:

For further cleaning, use hot soapy water and a cloth, or nylon-bristled brush only. Do not immerse the Gas Controls or Manifold in water. (Avoid getting water in the Burner holes.)

Burners:

Burning off the residue after cooking will keep the Burners clean with normal usage, provided the Burners are operating correctly. Clean the Burners annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in the Burner portholes, the primary air inlet, or the neck of the Burners. See **How to Clean the Burners**.

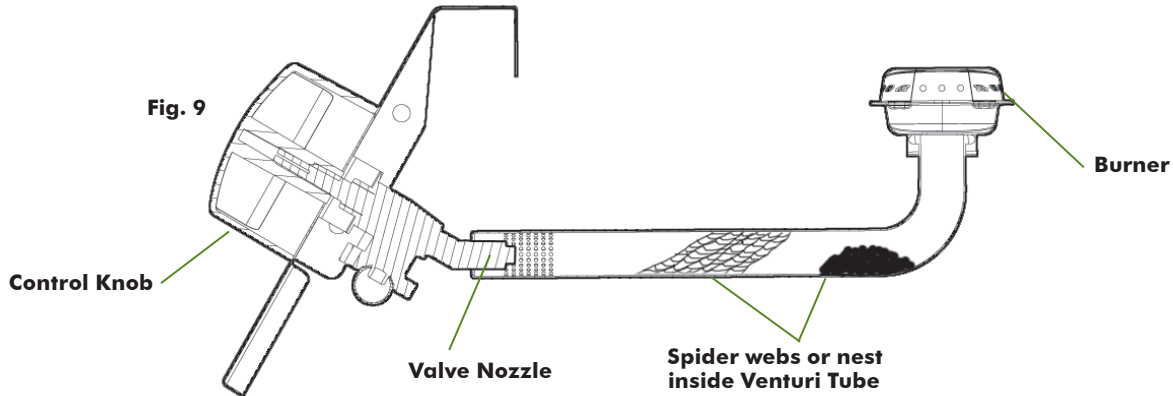
WARNING

To reduce the risk of death or serious injury from an explosion or a fire beneath the grill:

- Inspect and clean Burner/Venturi Tubes for insects or insect nests. Spiders or small insects can build nests, webs, and lay eggs in the grill's Venturi Tubes, (Fig 9, page 34) obstructing the flow of gas to the Burner. The backed-up gas can ignite behind the Control Panel and cause a fire beneath the grill, posing the risk of death or serious bodily injury. This is known as a "flashback."
- Be sure Burners are re-installed properly before using grill.

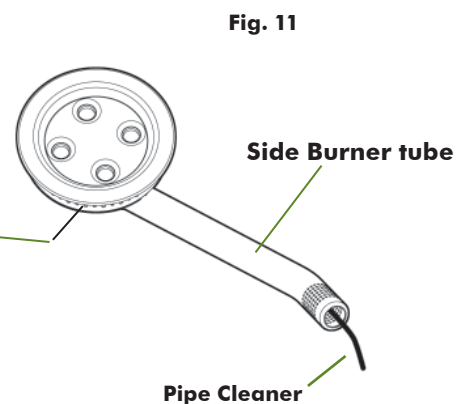
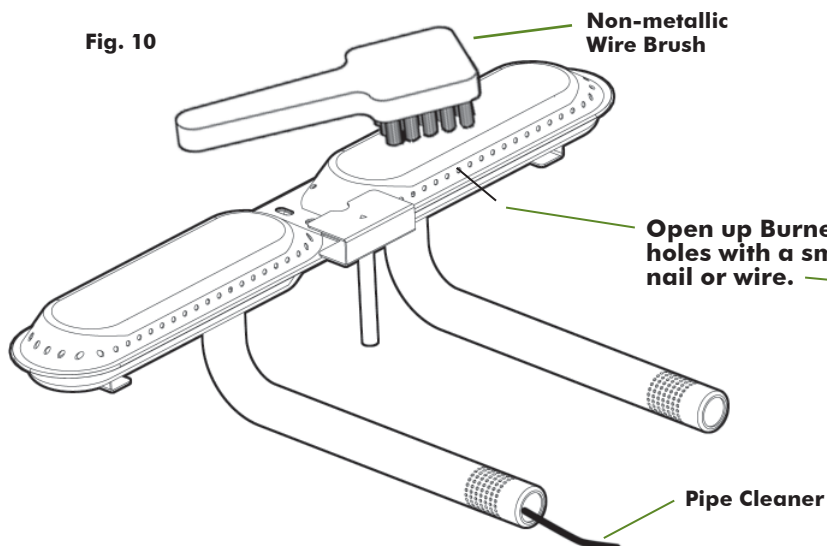
Should you notice that your Burner(s) are getting hard to light or the flame is not as hot as it once was, refer to the **"How to Clean your Burners"** section to remove any possible obstructions.

In order to prevent flashbacks, the Burner(s) should be removed from the grill and cleaned periodically, especially if the grill has been stored for an extended period of time.

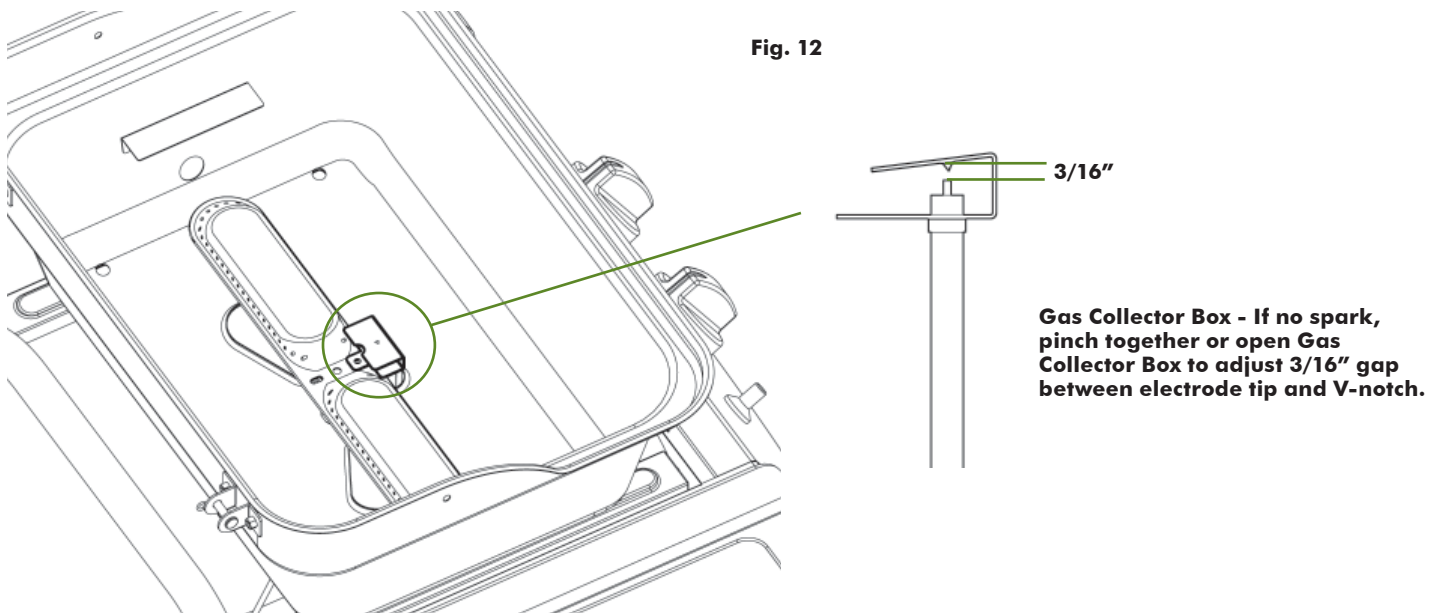


How to Clean the Burners

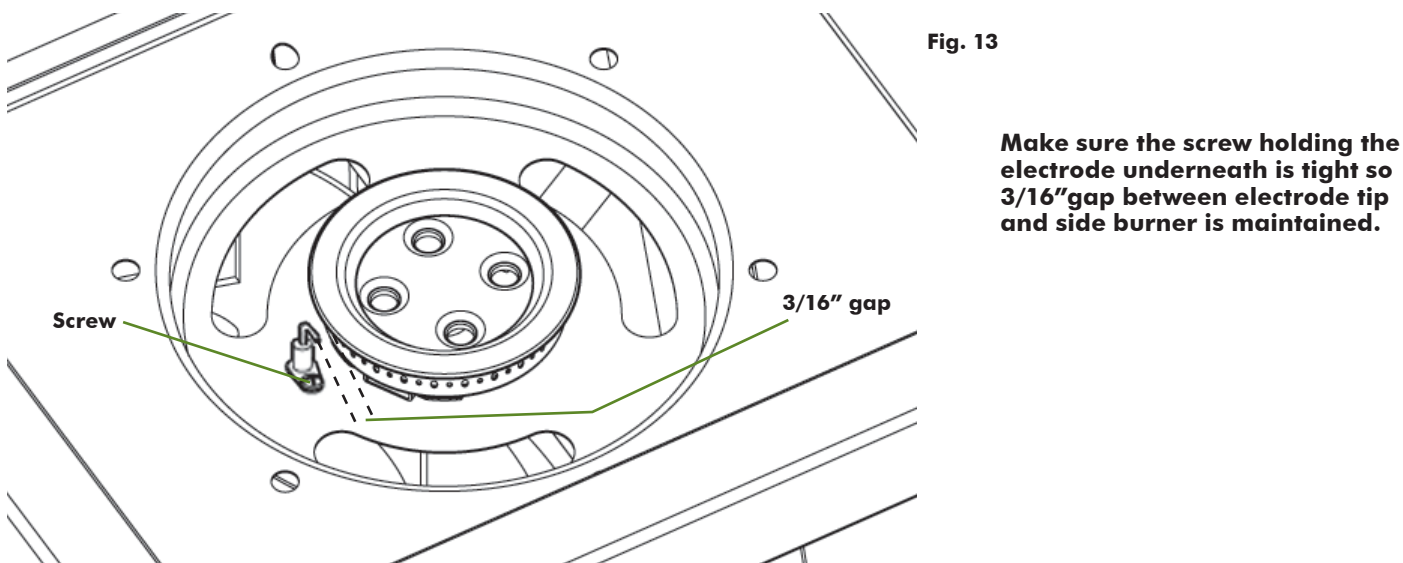
1. Make sure the Control Knobs are turned "Off" and the grill is completely cooled.
2. Carefully remove the Warming Rack, Cooking Grids and Flavor Activator.
3. To remove the Main Burner, first unplug the electrode wire from the back of the Ignitor Button. (see Step 19B). Next, remove the screws securing the burner to the bowl (under bowl - Step 16B). Last, carefully slide burner up and back to disengage from valve nozzles and lift out of Bowl.
4. To remove the Side Burner, remove the screw securing the burner to the side table (under side table - Step 18C)
5. Use a pipe cleaner to clear insect nests from the inlet hole of Main Burner (Fig. 10) and Side Burner tube. (Fig. 11)
6. Open up the Main Burner holes (Fig. 10) and the Side Burner holes (Fig. 11) with a small nail or wire. Use a **non-metallic brush** to remove food particles and corrosion from the Burner surfaces.



7. Check the Gas Collector Box to verify that there is a 3/16" gap between the electrode tip and the top flange of the box as shown in Fig. 12.



8. Check the Side Burner Electrode to see if it is loose. If so, tighten the screw holding the Electrode to maintain 3/16" gap between Electrode tip and Side Burner as shown in Fig. 13.



NOTE: Before next step, you may wish to clean the rest of the grill. See **Grill Body and Cabinet**.

9. After cleaning, refit the Burners.

NOTE: When refitting the Burners, be sure each Burner is positioned correctly. The valves should protrude inside the Venturi ends of the Burner. (Fig. 9) Replace the Screws and Bolt that fasten the Burners in place.

10. If the grill is to be stored, wrap Burners in a protective cover to keep insects out.
11. Check Burner operation after re-assembly.
12. Replace Warming Rack, Flavor Activator and Cooking Grids.

Storage

WARNING

To reduce the risk of serious bodily injury or death:

- Store your LP gas grill in a cool dry place. Do not store an LP Gas Cylinder in a space greater than 125 degrees Fahrenheit. Never store a connected LP Gas Cylinder in a building, garage, or any enclosed area.
- Store LP Gas Cylinders outdoors out of reach of children.
- Never store an LP Gas Cylinder indoors (empty or filled) unless it is disconnected from the gas grill and the cylinder's Gas Supply is turned "OFF."
- Never leave a LP Gas Cylinder inside a vehicle that can become overheated by the sun.
- Even though your LP Gas Cylinder may appear to be empty, gas may still be present and the LP Gas Cylinder should be transported and stored accordingly.
- Never store a spare LP Gas Cylinder under or near the LP gas grill.
- Always turn off the LP Gas Cylinder at the LP Gas Cylinder valve when the gas grill is not in use.

1. Disconnect LP Gas Cylinder from grill and store outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Re-cap LP Gas Cylinder valve with the Safety Cap.
2. Remove Burners and wrap with aluminum foil to prevent insects from entering the Burner holes. Store wrapped Burners on top of Cooking Grid.
3. You may wrap the Cooking Grid and Flame Diffusers in aluminum foil and place inside the Hood or store inside your dwelling.
4. Place a grill cover over the grill and store outdoors if possible. It may be stored indoors only if the LP Gas Cylinder is disconnected from the gas grill and stored outside.
5. Before next use, remove aluminum foil and reinstall Burners, Flame Diffusers, and Cooking Grids.
6. Before using the grill after periods of storage or non-use (i.e. over winter), check your LP gas grill for gas leaks, deterioration, proper assembly, and Burner obstructions.
7. Periodically check and tighten all nuts, bolts, and screws.

Emergencies

Problem	Possible Cause	Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at the LP Gas Cylinder. Replace valve/hose regulator before continuing use.
Gas leaking from LP Gas Cylinder	Mechanical failure due to rust or mishandling	Replace LP Gas Cylinder.
Gas leaking from LP Gas Cylinder valve	Failure of valve from mishandling or mechanical malfunction	Turn off LP Gas Cylinder valve. Return Cylinder to gas supplier.
Gas leaking between LP Gas Cylinder and regulator connection	Improper installation, connection not tight, failure of seal on LP Gas Cylinder valve	Turn off LP Gas Cylinder valve. Re-install correctly or tighten coupling nut. Replace Cylinder if seal is damaged. See "Leak Test" and "Connecting Regulator to LP Gas Cylinder" sections.
Fire coming through Control Panel	Fire in or around Venturi tube section of Burner	If you can safely reach the Control Panel, turn off Control Knobs, then close the LP Gas Cylinder valve. Once fire is out and grill has cooled off, remove Burner(s) and inspect for blockage from spider webs/insect nests or rust. See "How to Clean Burners" section. Replace any damaged parts.
Grease fire or excessive flames above cooking surface	Too much grease build-up in Burner section	Turn off Control Knobs and LP Gas Cylinder valve. Once fire is out and grill has cooled off. Clean residual food particles and excess grease from inside firebox area, grease cup, and other surfaces.
Flashback (Fire in or around Venturi tubes)	Clogged or blocked Venturi tube	If you can safely reach the Control Panel, turn Control Knobs to "Off," then close the LP Gas Cylinder valve. Clean Burner and Venturi tubes. See "How to Clean Burners" section.

Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using the ignitor	Burners not assembled correctly	See re-assembly after cleaning in "Care and Maintenance."
	Not pausing long enough before clicking the ignitor button	When lighting Burner, push Control Knob in and turn counterclockwise to the "High" position. Pause 4 seconds, then push in the Ignitor Button several times, so that it clicks each time, until the Burner lights.
	No spark, electrode cracked, broken or loose.	<ol style="list-style-type: none"> 1. Make sure all the wires are connected and to the right terminals. 2. Gas collector tab is bent (making too large or small of a gap between the Electrode and tab). By hand, bend gas collector tab back within a maximum of 3/16" gap to Electrode. (Page 35) 3. Tighten Electrode mounting screws. 4. Replace damaged Electrodes.
	LP gas cylinder is empty	Take LP Gas Cylinder to licensed LP gas supplier to be refilled.

Troubleshooting

Problem	Possible Cause	Solution
	Regulator coupling nut is not fully connected to LP cylinder	Tighten coupling nut by hand about one-half to three quarters additional turn. Do not use tools.
	LP-Excess flow valve tripped in regulator	Turn Control Knobs to "Off" position and turn LP Gas Cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame continues to be low, turn off gas at LP Gas Cylinder and grill. Disconnect the regulator from the LP Gas Cylinder. Reconnect the regulator to the LP Gas Cylinder. This will reset the excess flow valve Perform a leak test. Relight grill.
	Vapor lock in connections	
	Obstructions in Burners	Clean the Burners. See "How to Clean Burners" in Care and Maintenance .
	Wet Electrodes and Burners	Dry Electrode with clean cloth. Air dry or use blow dryer.
	Wire loose or disconnected	Reconnect the wire.
	Wire shorting (sparking between Igniter and Electrode)	Replace Igniter Wire/Electrode assembly. (Call the Customer Service Department)
Burners will not light using a match	Burners not assembled correctly	See re-assembly after cleaning in Care and Maintenance .
	LP Gas Cylinder is empty	Take LP Gas Cylinder to licensed LP gas supplier to be refilled.
	LP-Excess flow valve tripped in regulator	Turn Control Knobs to "Off" position and turn LP Gas Cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame continues to be low, turn off gas at LP Gas Cylinder and grill. Disconnect the regulator from the LP Gas Cylinder. Reconnect the regulator to the LP Gas Cylinder. This will reset the excess flow valve Perform a leak test. Relight grill.
	Regulator Coupling nut is not fully connected to LP Gas Cylinder	Tighten Regulator Coupling nut by hand about one-half to three quarters additional turn. Do not use tools.
	Obstructions in Burners	See "How to Clean Burners" in Care and Maintenance .
Low flame or low heat	LP-gas in LP Gas Cylinder is low	Check LP Gas Cylinder. Refill if necessary.
	Excess flow valve tripped in regulator	Turn Control Knobs to "Off" position and turn LP Gas Cylinder handle clockwise until it stops. Wait five minutes. Relight LP gas grill. If flame continues to be low, turn off gas at LP Gas Cylinder and grill. Disconnect the regulator from the LP Gas Cylinder. Reconnect the regulator to the LP Gas Cylinder. This will reset the excess flow valve Perform a leak test. Relight grill.
Flames blow out	High or gusting winds	Turn front of grill away from wind or increase flame height.
	Gas in LP cylinder is low	Check LP Gas Cylinder. Refill if necessary.
	Excess flow valve tripped	See "Low flame" problem above.

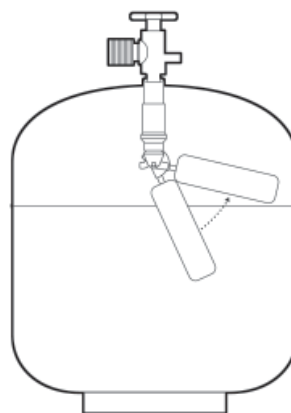
Problem	Possible Cause	Solution
Flare up	Grease build-up	Clean grill.
	Excessive fat in meat	Trim fat from meat before grilling.
Persistent grease fire	Grease trapped around burner system	Turn Control Knobs "Off" and turn handle of LP Gas Cylinder clockwise until it stops. Open Hood carefully and let fire burn out. After the grill cools, remove and clean all parts.
Unable to fill LP tank	Some dealers have older fill nozzles with worn threads	The worn nozzles do not have enough "bite" to engage the valve. Try another licensed LP dealer.
Humming or whistling from regulator	Outside temperature, humidity, barometric pressure, and the gas level within the tank may cause the rubber diaphragm inside the regulator to vibrate, making a humming or whistling sound.	Although this sound may be alarming, this is NOT dangerous as long as it is not accompanied by the smell of gas. Simply adjust the Burner settings, and usually the sound will subside. If the humming sound persists, a change in atmospheric conditions will eventually stop the vibration.

If your problem is not resolved from the information provided above, please call Customer Service at 1-800-251-7558. If you need a replacement part under warranty, a proof of purchase will be necessary.

IMPORTANT NOTICE

The Gas Grill is setup to operate with a LP Gas Cylinder equipped with an OPD (Overfill Prevention Device).

This is a secondary device to prevent overfilling your LP Gas Cylinder. The proper methods for the filling of your LP Gas Cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP Gas Cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP Gas Cylinder before attempting to fill.



Rises up while filling, then stops when full.

! WARNING

Do not exchange the LP Gas Cylinder unless the exchange LP Gas Cylinder is equipped with an OPD. Otherwise you will lose the OPD (Overfill Prevention Device) feature. If there is not an LP Gas Cylinder available for exchange equipped with an OPD, we recommend that you have your LP Gas Cylinder filled at an authorized LP gas dealer by a qualified attendant.

MECO CORPORATION - LIMITED WARRANTY

This product is warranted to the original consumer purchaser against defects in material and workmanship under normal outdoor household use and correct assembly (if assembled by the consumer purchaser). Burners are warranted for a period of one (1) years from the date of purchase. Stainless steel parts are warranted for a period of one (1) year (for rust-through only) from the date of purchase. All other parts are warranted for a period of one (1) year from the date of purchase. MECO CORPORATION DOES NOT warrant in any way the propane cylinder (see label on cylinder for cylinder manufacturer's warranty.) The LP Cylinder manufacturer is responsible for the materials, workmanship, and performance of the cylinder. If the cylinder has a defect, malfunctions, or you have a question regarding the cylinder, call the cylinder manufacturer's customer service center. The phone number is on the cylinder. If the cylinder manufacturer has not resolved the issue to your satisfaction, then call MECO CORPORATION at the customer service number listed below.

MECO CORPORATION requires proof of purchase and we suggest that you keep your receipt. Damages caused by commercial or institutional use, accidental or intentional damage, repairs made or attempted by unauthorized persons, or misuse are not covered by this warranty. If defective, the part or product will be repaired or replaced at the option of MECO CORPORATION without charge.

This warranty does not include the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, damage incurred through commercial use, or failure to perform normal and routine maintenance. LIABILITY FOR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGES ARE EXPRESSLY EXCLUDED BY THIS WARRANTY. ANY APPLICABLE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS ARE LIMITED IN DURATION TO THE PERIOD COVERAGE OF THIS EXPRESS WRITTEN LIMITED WARRANTY. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornados, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this limited warranty.

No returns will be accepted without prior authorization from MECO CORPORATION. Authorization for return may be obtained by calling 1-800-251-7558. Handling and transportation costs for returning the product are not covered by this warranty and will be paid for by the purchaser. Please send your correspondence to

MECO CORPORATION

Attn: Customer Service

1500 Industrial Road

Greeneville, TN 37745

For reference and correspondence,
record your Serial number here.
(See nameplate on side of grill.)

Serial No. _____

Please use this number in registering your warranty and any
correspondance with MECO CORPORATION